



REQUEST FOR PROPOSALS

CONCESSIONAIRE SERVICES FOR THE SURFSIDE COMMUNITY CENTER/POOL

**TOWN OF SURFSIDE
MIAMI-DADE COUNTY, FLORIDA**

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PUBLIC NOTICE

NOTICE IS HEREBY GIVEN that the Town of Surfside is soliciting proposals to operate and manage concessionaire services for Surfside Community Center/Pool in Surfside Florida. Interested firm/individuals ("Proposer (s)") may pick-up a copy of Request for Proposals ("RFP") No. 11-02 to be issued on February 28, 2011 at Town of Surfside Town Hall 9293 Harding Avenue, City Clerk's Office, Second Floor, Surfside, Florida, 33154. The RFP contains detailed and specific information about the scope of services, submission requirements and selection procedures.

One (1) original, four (4) copies of the completed and executed Submissions must be delivered to the following address no later than **March 31, 2011 at 10:30 a.m.**

**Town of Surfside Town Hall
9293 Harding Avenue, Town Clerk's Office
Second Floor
Surfside, Florida, 33154**

The Town reserves the right to accept no late submissions, late submitted bids in the sole discretion of the Town Manager or his designee.

The envelope containing the sealed Proposal must be clearly marked as follows:

"SEALED PROPOSAL"

RFP NO. 11-02 CONCESSIONAIRE SERVICES FOR SURFSIDE COMMUNITY CENTER/POOL OPENING DATE AND TIME: MONDAY, February 28, 2011.

A **mandatory Pre-RFP Submission Conference** is scheduled for **March 10, 2011 at 10:00 a.m. at the Town of Surfside Town Hall, 9293 Harding Avenue, Second Floor Commission Chambers, Surfside, Florida.** All Proposers planning to submit Submissions are required to attend this meeting. Proposers should allow sufficient time to ensure arrival prior to the indicated time, **those arriving after the discussion has begun will not be considered to be in attendance.** Submissions from those who have failed to attend will not be accepted.

The Town of Surfside intends to enter into an agreement with the successful Proposer to operate and manage concessionaire services for Surfside Community Center/Pool, in the Town of Surfside, Florida.

The contract will be awarded by the Town to the Proposer whose proposal best serves the interests of, and represents the best value to the Town in accordance with the criteria set forth in attached contract.

The Town reserves the right to reject any or all proposals, with or without cause, to waive technical errors and informalities, and to accept the proposal which best serves the interest of and represents the best value to the Town.

Any questions regarding RFP No. 11-02 are to be directed in writing to Debra Eastman Town Clerk, at the following address: 9293 Harding Ave., Second Floor, Surfside, Florida 33154. Alternatively, any questions may be sent via email to: deastman@townofsurfsidefl.gov.

Any questions or clarifications concerning the proposal specifications must be received by Debra E. Eastman, M.M.C. Town Clerk, no later than seven (7) calendar days prior to the proposal opening date. All persons attending the pre – submission conference will receive the answers to all questions.

For further information, please contact Debra E. Eastman, M.M.C., Town Clerk and Procurement Director at 305-861-4863 ext 226.

Town of Surfside, Florida

REQUEST FOR PROPOSAL NO. 11-02

CONCESSIONAIRE SERVICES FOR Surfside Community Center/Pool

1.1 INTRODUCTION

The Town of Surfside, Florida a municipality located in Miami-Dade County, Florida, requests qualified Proposers (“Proposers”) to submit proposals to operate and manage concessionaire services for Surfside Community Center/Pool in Surfside, Florida.

1.2 BACKGROUND

The Town of Surfside is located between the Atlantic Ocean and the Intracoastal Waterway on the east and west of 87th Terrace and 96th street on the south and north. Our Town standards stress high quality visual corridors to the ocean, with access to the ocean as well as a focus on protecting the environment, providing landscaping and developing aesthetically attractive structures.

The Town has worked diligently to develop and enhance its Parks and Recreation Facilities and Green Space. Through this initiative, the Town has strived to increase park and open space areas throughout the Town for the betterment of the community. Towards this end, the Town has held several community workshops to obtain input on the needs of the community for the operations of the New Community Center/Pool.

The facility will include 2 multipurpose rooms of 2,200 sq ft and 1,000 sq ft. A recreational pool with 5 lap lanes and a water slide along with a separate water activity pool for children.

1.3 MANAGEMENT AND OPERATIONAL RESPONSIBILITIES

The successful Proposer shall manage and operate the concessionaire services at the Surfside Community Center/Pool including food services for special events. The criteria operating requirements are as follows. Monday - Sunday, the hours of operations are from 8:30 a.m. to 6:00 p.m. This maybe expanded or decreased based on season and the facilities hours of operation. The number of special events is not known at this time however use of this facility for specials events will be an element of this agreement. The successful Proposer will be required to perform the following tasks:

- maintain the concession area and room in a clean and inviting manner
- pick up food from outside the concession facility frequently
- maintain and operate the food concession area in a professional manner to all patrons
- Provide High Quality concessionary service to the patrons of the Surfside Community Center/Pool

The successful Proposer will be required to obtain a Business Tax License with the Town of Surfside. The successful Proposer will be required to propose either a base fee or percentage of sales fee to be paid to the Town in response to this RFP. This element of the proposal will be taken into consideration when awarding the RFP to the successful Proposer.

The successful Proposer will be responsible for hiring the necessary personnel to conduct the daily operation of the concession and will comply with all federal, state, and local laws related to minimum wage, social security, nondiscrimination, Americans with Disabilities Act (“ADA”), unemployment compensation, and workers’ compensation. State and local regulations regarding food preparation and food handling will also be followed by all employees without exception. Any deficiencies or health code violations as noted by health inspectors will be grounds for immediate termination of the concession contract. If required by the Town, employees shall wear a uniform and/or identification badge. The successful Proposer and all personnel employed by them shall be required, at their sole cost and expense, to pass a criminal background check prior to award of the contract, and every renewal term. The criminal background check shall consist of a Florida Department of Law Enforcement (“FDLE”) Florida Crime Information Center/National Crime Information Center (“FCIC/NCIC”) criminal records check. Any employee not meeting this requirement will not be permitted to work at any Town facility.

The successful Proposer is expected to serve quality food and drinks to meet the needs of the visiting public. Menu items should be offered at competitive prices. Alcoholic beverages are not permitted on the premises with the exception of special events approved by the Town of Surfside. Each proposer will be required to include a sample menu of products to be offered with a proposed price list corresponding to each product. No glass containers, metal flasks, spoons or knives will be permitted.

The successful Proposer shall comply with all federal, state and local rules and regulations regarding food handling, operation of a concession business, and any other laws that would apply to operating a similar type of business. Special attention must be paid to the regulations outlined by the State of Florida, Department of Professional and Business Regulation, Division of Hotels and Restaurants.

1.4 SUBMITTAL REQUIREMENTS

Proposals shall be as thorough and detailed as possible so that the Town may properly evaluate the capabilities of respective firms to provide the required services. All submittals by Proposers shall contain no more than fifteen (15) pages specifically addressing the following issues. Items number 9 and 10 below will not be considered a part of the fifteen (15) pages.

Any Proposer wishing to provide the services described in **Sections 1.3** above must submit one (1) original and four (4) additional complete copies that include, at a minimum, the following documentation:

1. Name, address and company, including, but not limited to, a business overview, financial state of the business, annual revenue for past two years, and names and addresses of all persons having financial interest in the firm.
2. Provide a narrative description of current and previous experience for the past five (5) years in successfully operating and managing similar concessionaire type services and a corresponding list of client references with contact names and telephone numbers. The proposal must identify the primary individuals responsible for supervising the work and include the resumes of the primary individuals.

3. Detail the approach and food service products to be provided. Include a proposed menu and proposed price structure; layout of concession booth including location and pictures of the booth; list of equipment that will be used at the concession and any other pertinent information that the proposer deems as necessary to depict their ability to perform the work required.
4. The proposal shall include a minimum guarantee percentage of sales fee to be paid to the Town.
5. Proof of authorization to transact business in Florida from the Florida Secretary of State, from the prime as well as any supporting firm(s).
6. The name, title, qualifications, experience, and all contact information of the proposed lead contact and any other key personnel.
7. The successful Proposer will be responsible for hiring the necessary personnel to conduct the daily operation of the concession and will comply with all federal, state, and local laws related to minimum wage, social security, nondiscrimination, Americans with Disabilities Act (“ADA”), unemployment compensation, and workers’ compensation.
8. Additional information should be included to support the business experience of the proposer such as copies of State of Florida licenses issued for food and vendor operations from the Dept. of Hotels and Restaurants or other food handling certificates, recognition letters from other agencies in providing services similar to this RFP, etc.
9. Sworn statement pursuant to Section 287.133(3)(A), Florida Statutes, regarding Public Entity Crime, a copy of which is attached hereto.
10. Non-collusive and Public Entity Crime Affidavits, copies of which are attached hereto as Attachments “A” and “B”.

1.5 SUBMISSION DATE AND MANDATORY PRE-RFP SUBMISSION CONFERENCE

Proposals must be received by the Town Clerk’s Office **no later than 10:30 a.m. March 31, 2011**, at the Town of Surfside, Town Hall Attn: Town Clerk, Second Floor 9293 Harding Avenue, Surfside, FL 33154. One (1) original, and four (4) copies of the completed and executed proposal must be delivered by this deadline in a sealed envelope or box. Proposals will be opened publicly and read aloud at this time.

The envelope or box containing the sealed Proposal **must be clearly marked as follows:**

“SEALED PROPOSAL”

RFP NO. 11-02 CONCESSIONAIRE SERVICES FOR Surfside Community Center/Pool.

OPENING DATE AND TIME: March 31, 2011 at 10:30 a.m.

A **mandatory Pre-RFP Submission Conference** is scheduled for **March 10, 2011 at 10:00 a.m., at the Town of Surfside Town Hall, 9293 Harding Avenue, Second Floor Commission Chambers, Surfside, Florida.** All Proposers planning to submit a Proposal are required to attend this meeting. All persons attending the pre-submission conference will receive the answers to all questions submitted.

1.6 ADDITIONAL INFORMATION OR CLARIFICATION

Requests for additional information or clarifications must be made in writing and received by Debra Eastman, the Town Clerk specified in the Public Notice Section of this RFP, in accordance with the deadline for receipt of questions also specified in the Public Notice Section of this RFP. The request for additional information and clarification must contain the RFP number and title, Proposer's name, name of Proposer's contact person, address, phone number, and facsimile number.

Electronic facsimile requesting additional information must be received by Debra E. Eastman, M.M.C., Town Clerk, for this RFP at the fax number (305) 861-1302 Facsimiles must have a cover sheet which includes, at a minimum, the Proposer's name, name of Proposer's contact person, address, number of pages transmitted, phone number, facsimile number, and RFP number and title.

The Town will issue responses to inquiries and any other corrections or amendments it deems necessary in written addenda issued prior to the Submission deadline. All persons attending the mandatory pre-submission conference will receive the Town's response. Proposers should not rely on any representations, statements or explanations other than those made in this RFP or in any written addendum to this RFP. Where there appears to be conflict between the RFP and any addenda issued, the last addendum issued shall prevail.

1.7 SELECTION, AWARD OF CONTRACT AND PROTEST PROCEDURES

- 1.7.1** The Award of the Contract will be to the entity the Town believes is the lowest Responsive and Responsible Bidder, and whose qualifications indicate the Award will be in the best interest of the Town and most advantageous to the Town taking into account the evaluation criteria set forth below and whose Bid complies with the requirements of the RFP. In no case will the Award be made until all necessary investigations have been made into the responsibility of the Bidder(s) and the Town Manager is satisfied that the Bidders are qualified to do the Work and have the

necessary organization, capital and equipment to carry out the Work in the specified timeframes

- 1.7.2** If the Town accepts a Bid, the Town will provide a written notice of Award to the lowest Responsive and Responsible Bidder, who meets the requirements of Section 1.7.1 and the Town may negotiate part of a contract or to make minor modifications during the agreement process.
- 1.7.3** If the successful Bidder to whom a Contract is awarded forfeits the Award by failing to execute the Contract, the Town may, at the Town's sole option, award the Contract to the next lowest Responsive and Responsible Bidder or reject all Bids or re-advertise for the Services.
- 1.7.4** The award of this Bid is exclusive as to regular hour, daily concession services, provided however, it is understood that for certain special events only and within the Town Manager's discretion, the Town may, award a Contract to other caterers on a case by case basis.
- 1.7.5** The Town will select the most qualified Proposer whose proposal best serves the interests of and represents the best value to the Town. The Town will act, at its sole discretion, in what it considers to be in the best interest of the Town. The Town will evaluate the comparable experience, capability, project management, workload, financial strength, and other factors the Town deems pertinent and will select the Proposer that it deems to be most qualified. The Town will be the sole judge in determining the most qualified firm in accordance with the criteria set forth.
- 1.7.6** Any protests or objections to the Town's Request for Proposals and/or the selection of the selected Proposer must be submitted in writing in. If the Town and selected Proposer are unable to negotiate a mutually acceptable contract, the Town may terminate the contract negotiations and begin negotiations with the other qualified firms. This process may continue until a contract has been executed or all Proposals have been rejected. No Proposer shall have any rights in the subject project or against the Town arising from such negotiations.

1.8 CONTRACT EXECUTION

A contract will be negotiated and executed between the selected Proposer and the Town. The successful operation of this contract requires that the selected Proposer act in good faith in all matters relating to carrying out the project and the interpretation of the contract documents.

1.9 INSTRUCTIONS

Careful attention must be given to all requested items contained in this RFP. Proposers are required to submit Proposals in accordance with the requirements of this RFP.

PLEASE READ THE ENTIRE SOLICITATION BEFORE SUBMITTING A PROPOSAL.

Proposers shall make the necessary entry in all blanks provided for the responses.

The entire set of documents, together with all attachments hereto, constitutes the RFP. Each Proposer must return these documents with all information necessary for the Town to properly analyze the response in total and in the same order in which it was issued. Proposer's notes, exceptions, and comments may be rendered on an attachment, provided the same format of this RFP text is followed. All responses to this RFP shall be returned in a sealed envelope or package with the RFP number and opening date clearly noted on the outside of the envelope.

Proposers must provide a response to each requirement of the RFP. Responses should be prepared in a concise manner with an emphasis on completeness and clarity.

1.10 CHANGES/ALTERATIONS

Proposers may change or withdraw a response at any time **prior to** the submission deadline; however, no oral modifications will be allowed. Written modifications shall not be allowed following the submission deadline.

1.11 DISCREPANCIES, ERRORS, AND OMISSIONS

Any discrepancies, errors, or ambiguities in the RFP or addenda (if any) should be reported in writing to Debra E. Eastman, M.M.C., Town Clerk. Should it be necessary, a written addendum will be incorporated to the RFP. The Town will NOT be responsible for any oral instructions, clarifications, or other communications.

1.12 DISQUALIFICATION

The Town reserves the right to disqualify responses before or after the submission deadline, upon evidence of collusion with intent to defraud or other illegal practices on the part of the Proposer. The Town also reserves the right to waive any immaterial defect or informality in any responses to this RFP to cancel or postpone **AT ANY TIME DURING THE SUBMITTAL PROCESS**; to reject any or all responses in whole or in part; or to reissue an RFP for the services described herein.

1.13 SUBMISSION RECEIPT/WITHDRAWAL

1.13.1 Sealed responses will be accepted in accordance with the instructions detailed on the cover of this RFP. The Proposer shall file all documents necessary to support its response and shall include them with its Proposal. Each Proposer shall be responsible for the actual delivery of responses no later than 4:45 pm during business hours to the exact address indicated in this RFP. The Town reserves the right to accept or not accept late submitted proposals in the sole discretion of the Town Manager or his designee.

1.13.2 A Bidder may withdraw his Bid at any date and time prior to the time the Bids are scheduled to be opened but may not be resubmitted. Bid may not be modified after submittal. After bid opening, no bid may be cancelled or modified except if there is a discrepancy in the numbers submitted in which case the lower amount shall be binding upon the bidder.

1.14 CAPITAL EXPENDITURES

The selected Proposer understands that any capital expenditures that the selected Proposer makes, in order to perform the services required in this RFP is a business risk. The Town, however, is not and shall not pay or reimburse any capital expenditures or any other expenses, incurred by any Proposer. Any and all Capital Expenditures must be approved in advance and in writing by the Town prior to purchases being made.

1.15 HOLD HARMLESS AND INDEMNIFICATION

All Proposers shall hold the Town, its officials and employees harmless and covenant not to sue the Town, its officials and employees in reference to the town's decision to reject, award, or not award a RFP, as applicable. Additionally, the selected Proposer shall indemnify, defend and save harmless the Town, its officers, agents and employees, from or on account of any injuries or damages, received or sustained by any person or persons during or on account of the Proposer's performance of its services under this RFP, or by or in consequence of any negligence (excluding the sole negligence of the Town), in connection with the same; or by use of any improper materials or by or on account of any act or omission of the said selected Proposer or his Sub-Proposer, agents, servants or employees. The selected Proposer shall indemnify, defend and hold harmless the Town and their agents or employees from and against all claims, damages, losses and expenses including attorneys' fees arising out of or resulting from the performance of the work described in the RFP, provided that any such claim damage, loss or expense (a) is attributable to bodily injury, sickness, disease or death, or to injury to or destruction of tangible property (other than work itself) including the loss of use resulting wherefrom and (b) is caused in whole or in part by any negligent act or omission of the selected Proposer, Sub-Proposer, anyone directly or indirectly employed by any of them or anyone for whose acts any of them may be liable, regardless of whether or not it is caused by a party indemnified hereunder.

1.16 RESERVATION OF RIGHTS

1.16.1 While pursuing this RFP process, the Town reserves the right to:

- Accept any or all responses, and the right, in its sole discretion, to accept the Proposer who will best serve the interests of, and represent the best value to.
- Reject any and all qualifications and to seek new qualifications when such a procedure is reasonably in the best interest of the Town.
- Investigate the financial capability, integrity, experience, and quality of performance of each Proposer, including officers, principals, senior management, and supervisors, as well as staff identified in the response to RFP.

- Investigate the Proposer's qualifications or any of its agents, as it deems appropriate
- Conduct personal interviews of any or all Proposers prior to selection (the Town shall not be liable for any costs incurred by the Proposer(s) in connection with such interviews).
- Waive any of the conditions or criteria set forth in this RFP.
- The Town reserves the right on any advertised selection process to decide whether to select a firm based on submission received in response to this RFP or whether to hold interviews with the firms the Town deems best qualified for the project.

1.16.2 The Town may issue an addendum in response to any inquiry received, prior to bid opening, which changes, adds to, or clarifies the terms or provisions of this solicitation. The bidder shall not rely on any representation, statement, or explanation whether written or verbal, other than those made in this invitation or any addenda issued. Where there appears to be a conflict between this invitation and any addenda, the last addendum shall prevail.

- It is the bidder's responsibility to ensure receipt of all addenda, and any accompanying documentation.

1.17 ADDITIONAL INFORMATION

- The Submission must clearly be marked on the front of the envelope:

“SEALED PROPOSAL”

RFP NO. 11-02 Surfside Community Center/Pool

OPENING DATE AND TIME: March 31, 2011 at 10:30 a.m.

- Questions regarding this RFP must be directed, no later than seven (7) calendar days before the opening of the RFP, to:

Debra E. Eastman, M.M.C.

Town Clerk

Town of Surfside

9293 Harding Avenue

Surfside, FL 33154

Telephone: (305) 861-4863

Email: deastman@townofsurfsidefl.gov

Responses to this RFP **must be delivered** by the stated deadline to:

Attn: Debra E. Eastman, M.M.C.

Town Clerk

Town of Surfside

9293 Harding Avenue

Second Floor, Surfside, FL 33154

- The opening of the Proposals will be in the Town Commission Chambers Second Floor, 9293 Harding Avenue, Surfside, Florida 33154 at the stated time.
- Proposals will be opened publicly and read aloud at this time.

- The Town is under no obligation to return the Proposals.
- The Town will not be liable for any cost incurred in the preparation of the response to RFP.
- The Proposals shall be *prima facie* evidence that the Proposer has full knowledge of the scope, nature, quantity and quality of work to be performed; the detailed requirements of the specifications; and the conditions under which the work is to be performed.
- The Proposers shall furnish the Town with such additional information as the Town may reasonably require.
- Under no circumstance should any prospective Proposer or anyone acting on their behalf, seek to influence or to gain the support of any member of the Town Commission or Town Staff favorable to the interest of the prospective Proposer. Likewise, contact with the Town Commission or Town Staff against the interest of other prospective Proposers is prohibited. Any such activities may result in the exclusion of the prospective Proposer from consideration by the Town.
- The Town must be satisfied that the Proposer demonstrates the ability to meet the requirements of the attached Contract.

1.18 INSURANCE REQUIREMENTS

The Contractor shall secure and maintain throughout the duration of the Contract insurance of the type and in the amount specified below and shall demonstrate its ability to do so:

- Comprehensive General Liability (“CGL”) insurance, with minimum limits of One Million Dollars (\$1,000,000) per occurrence, combined single limit for Bodily Injury Liability and Property Damage Liability, and Two Million Dollars (\$2,000,000) aggregate.
- Worker’s Compensation, as required by law, but with no less than \$1,000,000 for Employer’s Liability.
- Business Automobile Liability which shall include coverage for all owned, non-owned and hired vehicles for minimum limits of not less than One Million Dollars (\$1,000,000) per occurrence, One Million Dollars (\$1,000,000) per accident for bodily injury and Five Hundred Thousand Dollars (\$500,000) per accident for property damage.

1.19 LAWS AND REGULATIONS

All applicable laws and regulations of the Federal Government, State of Florida, Special Districts, and ordinances of Miami-Dade County and the Town shall apply to any Contract awarded as a result of this Request for Proposal. Specific reference is made to Town Ordinance 09-1543 which allows a five (5%) per cent local preference in scoring to holders of current Town local business receipts for business which are physically located within the Town of Surfside limits and three (3%) per cent to local businesses located within a ten (1) mile radius of the Town’s corporate limits.

1.20 ATTACHMENTS

The Exhibits to this RFP are as follows:

Attachment "A"	Public Entity Crime Affidavit
Attachment "B"	Non-Collusive Affidavit
Attachment "C"	Anti-Kickback Affidavit
Attachment "D"	Drug Free Workplace Affidavit
Attachment "E"	Concession Equipment
Attachment "F"	Concession Agreement

Attachment “A”
SWORN STATEMENT PURSUANT TO SECTION 287.133(3)(a)
FLORIDA STATUTES, ON PUBLIC ENTITY CRIMES

THIS FORM MUST BE SIGNED AND SWORN TO IN THE PRESENCE OF A NOTARY PUBLIC OR OTHER OFFICIAL AUTHORIZED TO ADMINISTER OATHS.

1. This sworn statement is submitted
to _____

by _____
for _____
whose business address is

and (if applicable) its Federal Employer Identification Number (FEIN)

(If the entity had no FEIN, include the Social Security Number of the individual signing this sworn statement:

2. I understand that a “public entity crime” as defined in Paragraph 287.133(l)(g), Florida Statutes, means a violation of any state or federal law by a person with respect to and directly related to the transaction of business with any public entity or with an agency or political subdivision of any other state or of the United States, including, but not limited to, any bid or contract for goods or services to be provided to any public entity or an agency or political subdivision of any other state or of the United States and involving antitrust, fraud, theft, bribery, collusion, racketeering, conspiracy, or material misrepresentation.
3. I understand that “convicted” or “conviction” as defined in Paragraph 287.133(l)(b), Florida Statutes means a finding of guilt or a conviction of a public entity crime, with or without an adjudication of guilt, in any federal or state trial court of record relating to charges brought by indictment or information after July 1, 1989, as a result of a jury verdict, nonjury trial, or entry of a plea of guilty or nolo contendere.
4. I understand that an “affiliate” as defined in Paragraph 287.133(l)(a), Florida Statutes, means:
- a. A predecessor or successor of a person convicted of a public entity crime; or
 - b. An entity under the control of any natural person who is active in the management of the entity and who has been convicted of a public entity crime. The term “affiliate” includes those officers, directors, executives, partners, shareholders, employees, members, and agents who are active in the management of an affiliate. The ownership by one person of shares constituting a controlling interest in another person, or a pooling of equipment or income among persons when not for fair market

value under an arm's length agreement, shall be a prima facie case that one person controls another person. A person who knowingly enters into a joint venture with a person who has been convicted of a public entity crime in Florida during the preceding 36 months shall be considered an affiliate.

5. I understand that a "person" as defined in Paragraph 287.133(l)(e), Florida Statutes, means any natural person or entity organized under the laws of any state or of the United States with the legal power to enter into a binding contract and which bids or applies to bid on contracts for the provision of goods or services let by a public entity, or which otherwise transacts or applies to transact business with a public entity. The term "person" includes those officers, directors, executives, partners, shareholders, employees, members, and agents who are active in management of any entity.
6. Based on information and belief, the statement which I have marked below is true in a relation to the entity submitting this sworn statement. (Please indicate which one (1) of the following three (3) statements is applicable.)

____ (1) Neither the entity submitting this sworn statement, nor any of its officers, directors, executives, partners, shareholders, employees, members, or agents who are active in the management of the entity, or any affiliate of the entity has been charged with and convicted of a public entity crime within the past 36 months.

____(2) The entity submitting this sworn statement, or one or more of its officers, directors, executives, partners, shareholders, employees, members, or agents who are active in the management of the entity, or any affiliate of the entity has been charged with and convicted of a public entity crime within the past 36 months.

____(3) The entity submitting this sworn statement, or one or more of its officers, directors, executives, partners, shareholders, employees, members, or agents who are active in the management of the entity, or agents who are active in management of the entity, or any affiliate of the entity has been charged with and convicted of a public entity crime within the past 36 months. However, there has been a subsequent proceeding before a Hearing Officer of the State of Florida, Division of Administrative Hearings and the Final Order by the Hearing Officer determined that it was not in the public interest to place the entity submitting this sworn statement on the convicted vendor list. (Attached is a copy of the final order.)

I UNDERSTAND THAT THE SUBMISSION OF THIS FORM TO THE CONTRACTING OFFICER FOR THE PUBLIC ENTITY IDENTIFIED IN PARAGRAPH 1 (ONE) ABOVE IS FOR THE PUBLIC ENTITY ONLY AND, THAT THIS FORM IS VALID THROUGH DECEMBER 31 OF THE CALENDAR YEAR IN WHICH IT IS FILED AND FOR THE PERIOD OF THE CONTRACT ENTERED INTO , WHICHEVER PERIOD IS LONGER. I ALSO UNDERSTAND THAT I AM REQUIRED TO INFORM THE PUBLIC ENTITY PRIOR TO ENTERING INTO A CONTRACT IN EXCESS OF THE THRESHOLD AMOUNT PROVIDED IN SECTION 287.017, FLORIDA STATUTES FOR THE CATEGORY TWO OF ANY CHANGE IN THE INFORMATION CONTAINED IN THIS FORM.

SIGNATURE OF AFFIANT

(Printed or Typed Legal Name of Affiant)

STATE OF FLORIDA)
)ss.
COUNTY OF MIAMI-DADE)

The foregoing Form was acknowledged before me this_____ day of _____, 2011, by _____, as _____ of _____, a Florida corporation, on behalf of said corporation and limited partnership. He/She personally appeared before me and is personally known to me.

{ NOTARY SEAL }

Notary: _____
Print Name _____
Notary Public, State of Florida
My Commission Expires: _____

**Attachment “B”
NON-COLLUSION AFFIDAVIT**

STATE OF FLORIDA

COUNTY OF MIAMI-DADE

The undersigned being first duly sworn as provided by law, deposes, and says:

1.1. This Affidavit is made with the knowledge and intent that it is to be filed with the Town of Surfside Town Commission and that it will be relied upon by said Town, in any consideration which may give to and any action it may take with respect to this proposal.

1.2. The undersigned is authorized to make this Affidavit on behalf of, _____ (*Name of Corporation, Partnership, Individual, etc.*), a corporation duly organized and existing under the laws of the State of _____ of which he is _____ (*Sole Owner, Partner, President, etc.*)

1.3. Neither the undersigned nor any person, firm, or corporation named in above Paragraph 1.2, nor anyone else to the knowledge of the undersigned, have themselves solicited or employed anyone else to solicit favorable action for this proposal by the Town, also that no head of any department or employee therein, or any officer of the Town of Surfside, Florida is directly interested therein.

1.4. This proposal is genuine and not collusive or a sham; the person, firm or corporation named above in Paragraph 1.2 has not colluded, conspired, connived or agreed directly or indirectly with any Proposer or person, firm or corporation, to put in a sham proposal, or that such person, firm or corporation, shall refrain from Proposing, and has not in any manner, directly or indirectly, sought by agreement or collusion, or communication or conference with any person, firm or corporation, to fix the prices of said proposal or proposals of any other Proposer; and all statements contained in the proposal or proposals described above are true; and further; neither the undersigned, nor the person, firm or corporation named above in Paragraph 1.2, has directly or indirectly submitted said proposal or the contents thereof, or divulged information or data relative thereto, to any association or to any member or agent thereof.

AFFIANT’S NAME

AFFIANT’S TITLE

The foregoing Affidavit was acknowledged before me this_____ day of _____, 2011, by _____, as _____ of _____, a Florida corporation, on behalf of said corporation and limited partnership. He/She personally appeared before me and is personally known to me.

{ NOTORIAL SEAL }

Notary: _____
Print Name: _____
Notary Public, State of Florida
My Commission Expires: _____

Attachment "C"

ANTI-KICKBACK AFFIDAVIT

STATE OF FLORIDA }
 } SS:
COUNTY OF MIAMI-DADE }

I, the undersigned, hereby duly sworn, depose and say that no portion of the sum herein bid will be paid to any employees of the Town of Surfside, its elected officials, and _____ or its design consultants, as a commission, kickback, reward or gift, directly or indirectly by me or any member of my firm or by an officer of the corporation.

By: _____

Title: _____

Sworn and subscribed before this

_____ day of _____, 2011

Notary Public, State of Florida

(Printed Name)

My commission expires: _____

**Attachment “D”
DRUG-FREE WORKPLACE**

The undersigned vendor (firm) in accordance with Chapter 287.087, Florida Statutes, hereby certifies that _____ does:

(Name of Company)

1. Publish a statement notifying employees that the unlawful manufacturing, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the work place, the business’s policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the contractual services that are under consideration a copy of the statement specified in subsection (1).
4. In the statement specified in subsection (1), notify the employee that, as a condition of working on the contractual services that are under consideration, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893, Florida Statutes or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee’s community, by any employee who is so convicted.

Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.

Signature (Blue ink only)

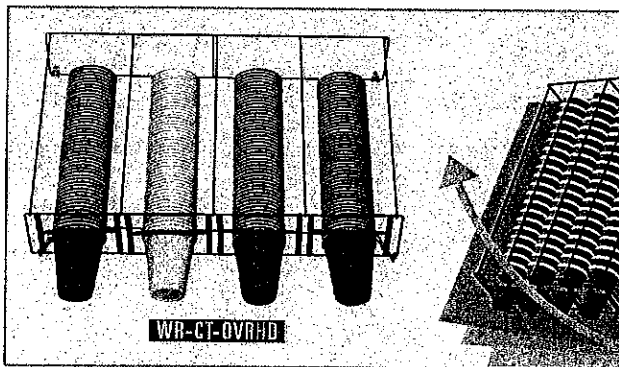
Print Name

Title

Date

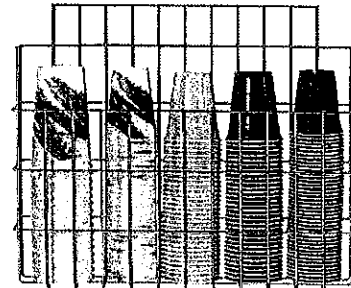
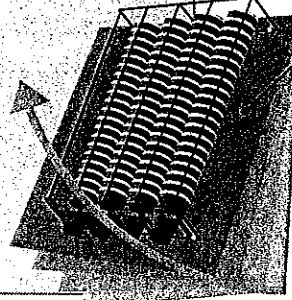
**Attachment “E”
CONCESSION EQUIPMENT**

SURFACE MOUNT WIRE CUP DISPENSERS - COUNTERTOP WIRE ORGANIZERS



WR-CT-OVRHD

WR-CT-OVRHD can be mounted overhead in various angled mounting positions.



WR-CC-22

WR-CT-OVRHD SURFACE-MOUNT DISPENSING RACK

Overhead wire cup dispenser rack accommodates 6 oz. to 44 oz. paper, plastic or foam cups with rim diameters ranging from 2 1/2" - 4 1/2". Features the simple and fast EZ-Twist adjustment mechanism. Unique design allows for various angled mounting and overhead positions.

WR-CC-22 SURFACE-MOUNTED CUP CADDY

This unique rack stores cups and containers up to 5" in diameter and mounts easily to any flat 22" wide vertical surface.

Mounting hardware is included with the WR-CT-OVRHD and WR-CC-22.

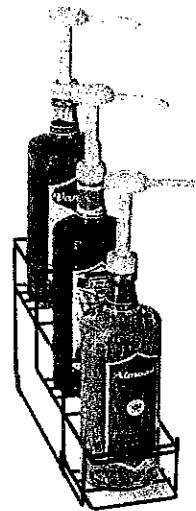
Model Number	Item Description	Dimensions H x W x D
WR-CT-OVRHD	Surface Mount Cup Dispenser Rack	6 1/2" x 26 1/4" x 18 1/2"
WR-CC-22	Stainless Steel Wire Cup Caddy	19" x 22" x 5 1/2"



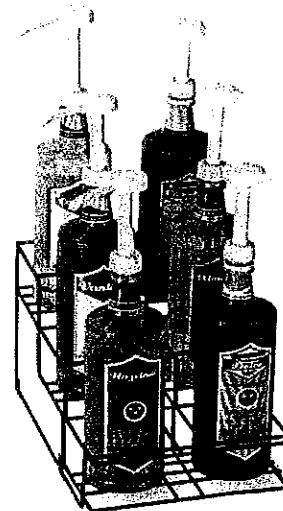
WR-COND-3



WR-COND-6



WR-BOTL-3



WR-BOTL-6

WR-COND & WR-BOTL SERIES ORGANIZERS

Countertop organizers provide versatile dispensing applications. WR-COND organizers include removable plastic storage bins. WR-BOTL Series organizers accommodate most standard bottle sizes. Units can be attached together to create multiple dispensing configurations. Reinforced welded construction and durable powder coated finish provide long term reliability.

Model Number	Item Description	Dimensions H x W x D
WR-COND-3	3 Compartment Organizer	18 1/2" x 5 1/4" x 15 1/4"
WR-COND-6	6 Compartment Organizer	18 1/2" x 11 1/4" x 15 1/4"
WR-BOTL-3	3 Section Bottle Holder	7 1/2" x 4 1/4" x 13 1/4"
WR-BOTL-6	6 Section Bottle Holder	7 1/2" x 9" x 13 1/4"



FLAV-R-FRESH® IMPULSE DISPLAY CABINETS

Models FDWD-1, FDWD-1X, FDWD-2, FDWD-2X

Hatco has a profitable way to create impulse food sales with the Flav-R-Fresh® Holding and Display Cabinet. Controlled moisturized heat lets you display and hold hot foods longer using minimum counter space.

FLEXIBILITY

The Hatco Flav-R-Fresh has separate heat and humidity controls to keep crisp foods crisp and moist foods moist, not just for minutes but for hours. It holds everything from hot pretzels to 15" (381 mm) pizzas, croissants to bagels, and even hot dogs and meat pies.

Electrical components, controls, and water reservoir are located at the top for easy access. Electronic controls monitor cabinet temperature.

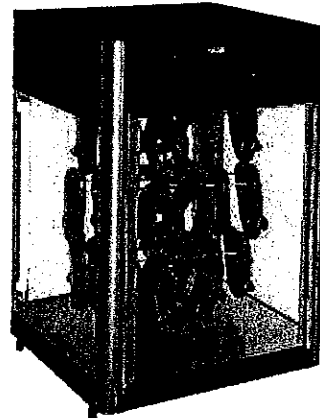
Models with two doors are available for pass-through convenience and a variety of merchandising racks help enhance food appeal.

The Hatco Flav-R-Fresh is ideal for restaurants, pizzerias, convenience stores, concession stands, snack bars, and kiosks.

QUALITY

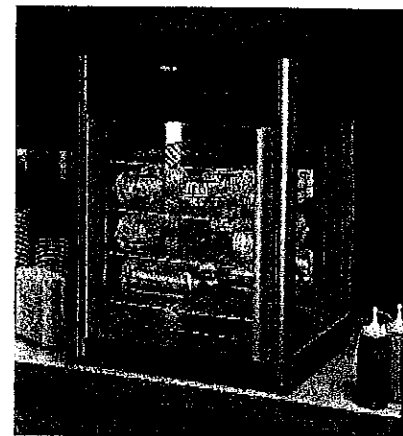
The following features assure the finest performance for years to come:

- The new rounded Euro designed cabinet features tempered glass sides and door for full-view display.
- Shatter-resistant fluorescent light enhances food appeal while safe-guarding food products from bulb breakage.
- Single- or double-door opening models.
- Food decals and merchandising signs are available to help promote product.
- Available in *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper.
- Doors are reversible.



Model FDWD-1 with accessory 3-tier Pretzel Tree rack

Equipment
On Signage Program
Hatcographics.com



Model FDWD-2X with stationary 4-shelf multi-purpose rack

Custom Food Decals & Merchandising Signs



Designed to attract attention and stimulate sales, Flav-R-Fresh offers an eye-catching food decals (Pizza, and Hot Pizza or Hot Pretzels in bright red with yellow letters)



ANSI/NFPA 4

ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR ONE YEAR.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. FDWD Spec Sheet

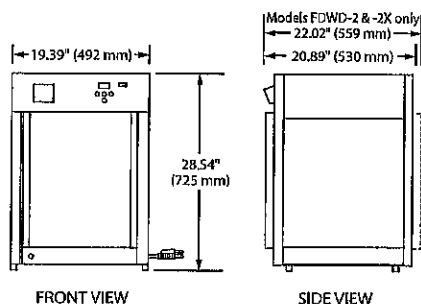
Printed in U.S.A.
December 2009

ITEM#



FLAV-R-FRESH® IMPULSE DISPLAY CABINETS

Models FDWD-1, FDWD-1X, FDWD-2, FDWD-2X



FRONT VIEW

SIDE VIEW

SPECIFICATIONS

Model*	Type	Rack Style	Shipping Weight
FDWD-1	1 Door	Circle Rack† with Rack Motor	90 lbs. (41 kg)
FDWD-1X	1 Door	Multi-Purpose Rack without Rack Motor	90 lbs. (41 kg)
FDWD-2	2 Doors	Circle Rack† with Rack Motor	91 lbs. (41 kg)
FDWD-2X	2 Doors	Multi-Purpose Rack without Rack Motor	91 lbs. (41 kg)

* Models FDWD-1 and FDWD-2 include rack motor. Models with "X" designator do not have revolving display and are NOT available for retrofit.

† Pretzel Rack available in lieu of Circle Rack.

WATER QUALITY REQUIREMENTS

Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

DIMENSIONS

FDWD-1, FDWD-1X: 19.39"W x 20.89"D x 28.54"H
(492 x 530 x 725 mm).

FDWD-2, FDWD-2X: 19.39"W x 22.02"D x 28.54"H
(492 x 559 x 725 mm).

Cabinet Opening:

FDWD-1, -1X, -2, -2X: 15.75"W x 19.75"H (400 x 502 mm).

VOLTAGE

FDWD-1, -1X, -2, -2X: 120 volts, 60 Hz, 1420 watts, 11.8 amps
(uses NEMA 5-15P).

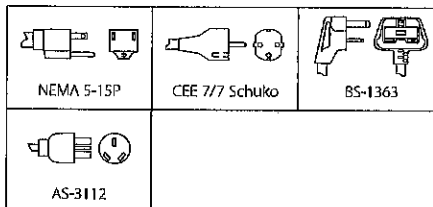
Export voltages available.

CORD LOCATION

FDWD-1, -1X, -2, -2X:

Facing controls, right-hand side panel, lower right corner.

PLUG CONFIGURATIONS



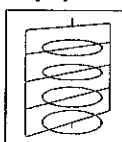
OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ 3" or 6" (76 or 152 mm) Merchandising Sign Holders for one-, two-, or three-sides (signs not included)
- ☐ 3-Sided Sign Holder (FDWD-1, -1X only, signs not included)
- ☐ 4" (102 mm) Adjustable Legs

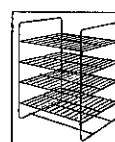
ACCESSORIES

- ☐ 4-Tier Circle Rack (Requires motorless rack coupling on -X models)
- ☐ 4-Shelf Multi-Purpose Rack (Each shelf 13.63"W x 12.62"D (346 x 321 mm))
- ☐ 4-Shelf Angle Rack (Each shelf 14.19"W x 14.63"D (360 x 370 mm))
- ☐ 3-Tier Pretzel Tree (Requires motorless rack coupling on -X models)
- ☐ Motorless Rack Coupling (For -X models only)
- ☐ Merchandising Display Sign Holder (signs not included)
- ☐ Graphic Adhesive Decals (3 per set)
Pizza Photo Hot Pizza Hot Pretzel

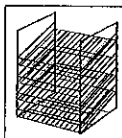
Display Rack Selection



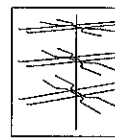
4-Tier Circle Rack
Model FDWD4TCR
Rack Opening:
3.25" (83 mm)
Maximum
15" (381 mm)
diameter pans



4-Shelf Multi-Purpose Rack*
Model FDWD4SMP
Rack Opening:
3.5" (89 mm)



4-Shelf Angle Rack
Model FDWD4SAR
Rack Opening:
3.75" (95 mm)



3-Tier Pretzel Tree
Model FDWD3TPT
Rack Opening:
5.88" (149 mm)

* Accommodates half-size sheet pans (Not included).

PRODUCT SPECS

Impulse Display Cabinet

The humidity controlled Impulse Display Cabinet shall be a Flav-R-Fresh® Model ... rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the cabinet shall have ...door(s), tempered glass sides, stationary rack

(or revolving display), and fluorescent display light. It shall include a water reservoir, electronic controls, on-off switch, and indicating lights. A 6' (1829 mm) cord with plug shall be attached.

Accessories shall include merchandising racks, display sign holders (signs not included), and food graphic decals.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-Mail: equipsales@hatcocorp.com

Form No. FDWD Spec Sheet

Printed in U.S.A.
December 2009

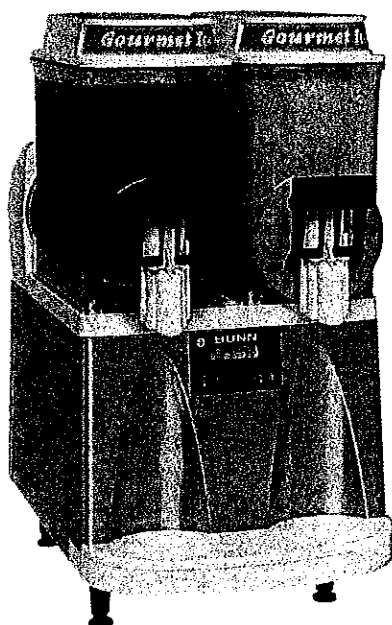
BUNN®

2 Hopper High Performance Ultra Gourmet Ice® System

ITEM#

PROJECT

DATE



Ultra-2, HP

Dimensions:
31.9"H x 16"W x 24.5"D
(81 cm H x 40.6 cm W x 62.2 cm D)

Features

Ultra Gourmet Ice® System

- Patented reversing auger design quickens freeze time and reduces air mixing.
- Very simple to program and run with touchpad display, which also guides cleaning and preventive maintenance.
- Refrigeration system internally monitored to ensure long lasting performance.
- Large 3 gallon (11.4 litre) hoppers for optimum cooling and serving capacity.
- Full 2-year parts and 1-year labor warranty. 5-year parts and 1-year labor warranty on compressor and 3-year parts and labor warranty on electronics. See the product manual for additional details.
- Sanitation listed by NSF to Standard 6 and 18 (including dairy & alcohol) and safety listed by ETL to UL Standard (UL 471) and CSA Standard (C22.2 No. 120).
- White/Stainless, Black/Stainless and all Black finishes available.
- High Performance versus standard model comparison:

Ambient Room Temp.

Ultra-2 HP is:

70°F

17% Faster freeze down time

80°F

21% Faster freeze down time

90°F

32% Faster freeze down time

Note: The higher the ambient temperature, the greater the improvement.

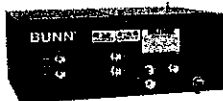
For current specification sheets and other information, go to www.bunn.com.

Related Products

AFPO-2 SL Autofill System (Post-Mix)

Product No.: 28400.0007

Dimensions: 7.8"H x 17.5"W x 12.7"D
19.81 cm H x 44.45 cm W x 32.26 cm D



Liquid Autofill Kits (LAF)

For use with external brux pumps.

Product No.: 37960.0000 (4 water lines)

Product No.: 37960.0001 (2 water lines)

Conversion Kits

Kits convert hoppers on CDS-2 machine to
new ULTRA-2 style hopper/faucet.

CDS-2 Hopper Kit (white)

Product No.: 28485.0042

CDS-2 Hopper Kit (black)

Product No.: 28485.0043

CDS-2 Hopper Kit (no lid)

Product No.: 28485.0044

CDS-2 Hopper Kit (flat lid)

Product No.: 28485.0045



Kit for Ultra-2 Lid Lock

Part Number: 34996.0000 (white)

Kit for Ultra-2 Lid Lock Kit

Part Number: 34996.0001 (black)

Kit for Ultra-2 Lid Lock and Handles

Part Number: 34996.0002 (white)

Kit for Ultra-2 Lid Lock and Handles

Part Number: 34996.0003 (black)

Kit for Ultra-2 Handle Lock

Part Number: 34996.0004 (white & black)

Model

ULTRA-2, HP

Agency Listing



Patents Apply

5/08

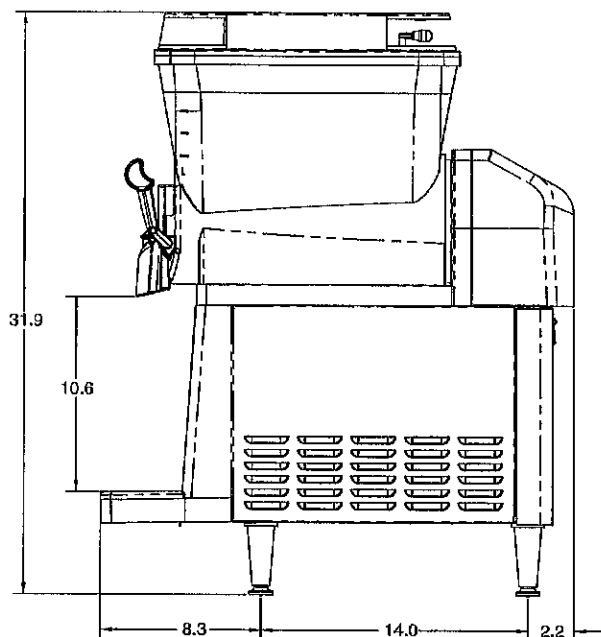
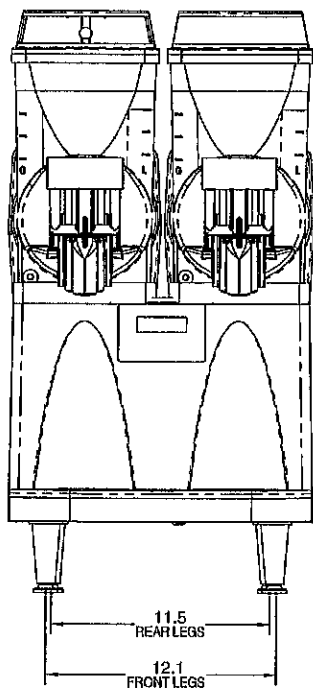
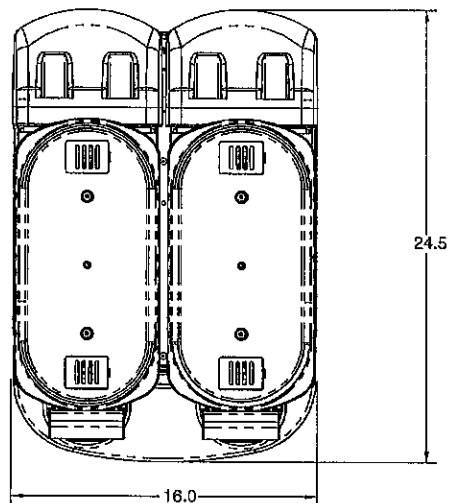
D1a

Dimensions & Specifications

Model	Product #	Volts	Amps	Capacity	Cubic Measure	Shipping Weight	Cord Attached
ULTRA-2, HP (Stainless/White)	34000.0079	120	12	2 Hoppers@3.0 gal	14.9 ft ³	137 lbs.	Yes*
ULTRA-2, HP (Stainless/Black)	34000.0081	120	12	2 Hoppers@3.0 gal	14.9 ft ³	137 lbs.	Yes*
ULTRA-2, HP (All Black)	34000.0080	120	12	2 Hoppers@3.0 gal	14.9 ft ³	137 lbs.	Yes*

*Power cord (NEMA 5-15P) 15 Amp-120V machine only.

Electrical: Models require 2-wires plus ground service rated 120V, single phase, 50/60 Hz.



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

5/08 © Bunn-O-Matic Corporation

True**TRUE FOOD SERVICE
EQUIPMENT, INC.**2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.comModel:
TUC-27F-ADA**Undercounter:**
ADA Compliant Solid Door Freezer

Project Name: _____

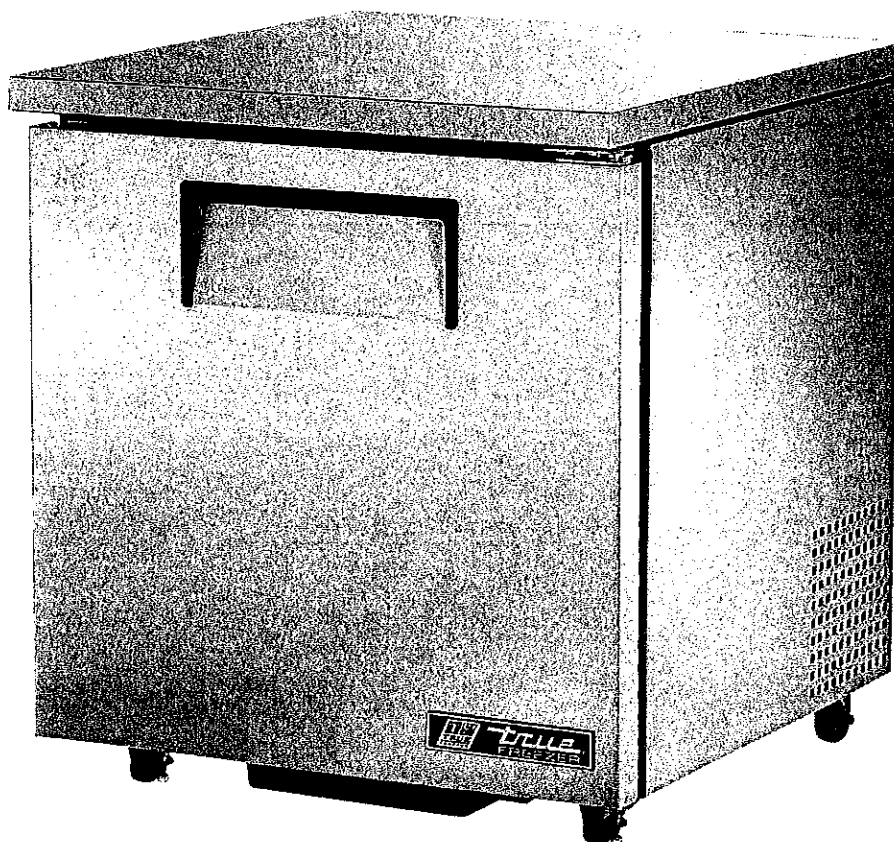
Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA # _____

SIS # _____

**TUC-27F-ADA**

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Automatic defrost system time-initiated, time-terminated.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).

ROUGH-IN DATASpecifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*							
TUC-27F-ADA	1	6.5 185	2	27 7/8 702	30 1/8 766	29 3/4 756	34	1/2 1/2	115/60/1 230-240/50/1	8.3 3.4	5-15P ▲	7 2.13	200 91

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.



Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

TUC-27F-ADA

Undercounter:

ADA Compliant Solid Door Freezer

TRUE**STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- 3" (77 mm) diameter stem casters. 34" (864 mm) work surface height. Compliant with American Disabilities Act (ADA) requirements.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.

- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" L x 16" D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

COUNTERTOP PAN CAPACITY

- Comes standard with 16 (1/2 size) 6 1/8" L x 5 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

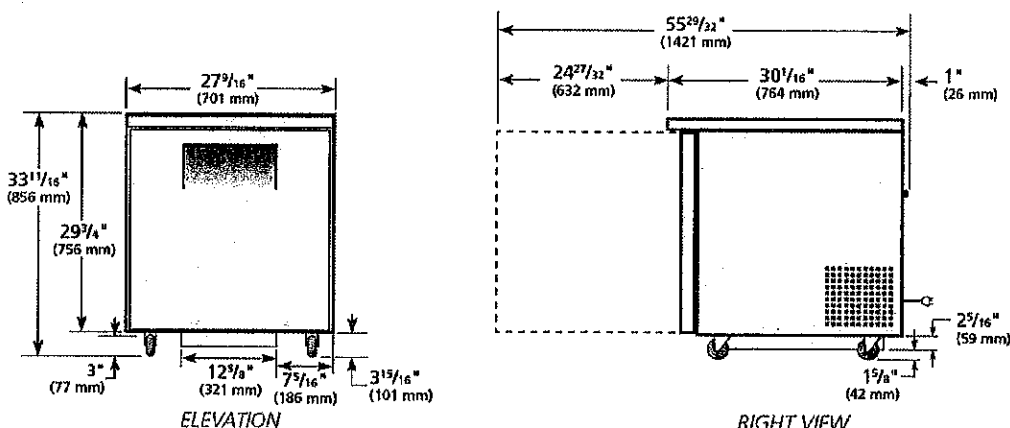
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 5" (127 mm) diameter stem casters.
- Single oversheff.

- Double oversheff.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- Low profile models with 31 1/2" (810 mm) work surface height.

PLAN VIEW**WARRANTY**

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-27F-ADA	TFQY016E	TFQY016S	TFQY01P	TFQY0163	

TRUE FOOD SERVICE EQUIPMENT

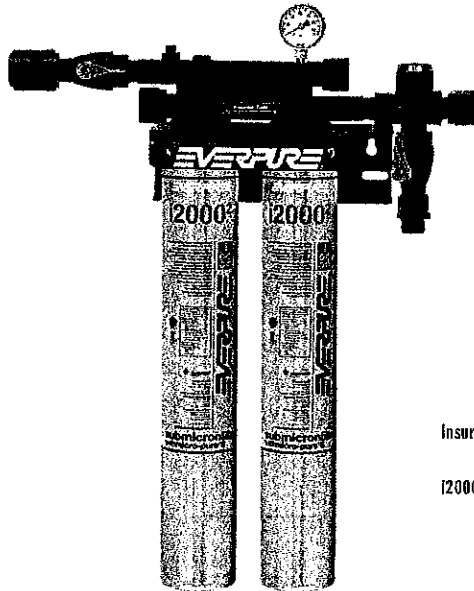
2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com



EV9324-02

Insurice Twin-i2000² System

Delivers premium quality water for ice applications



Insurice Twin-i2000² System: EV9324-02

i2000² Replacement Cartridge: EV9612-22

BENEFITS

Reduces ice machine problems caused by scale build-up from dirt and dissolved minerals

New and improved Micro-Pure II media inhibits the growth of bacteria

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity

Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plate and pump

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces health contaminants such as cysts

Manifold features water shut off, flushing valve and outlet pressure gauge

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF/ANSI Standards 42

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/4" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 3.34 gpm

Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

For ice machine applications

Most cubers up to 1,450 lbs./day

Most flakers up to 2,200 lbs./day

Rated Capacity: 18,000 gallons

SPECIFICATIONS

Overall Dimensions:

25.26"H x 16.6"W x 5.5"D

Inlet connection: 3/4"

Outlet connection: 3/4"

Service Flow Rate:

Maximum 3.34 gpm (12.6 Lpm)

Rated Capacity: 18,000 gallons

Pressure Requirements:

10 - 125 psi (0.7 - 8.6 bar), non-shock

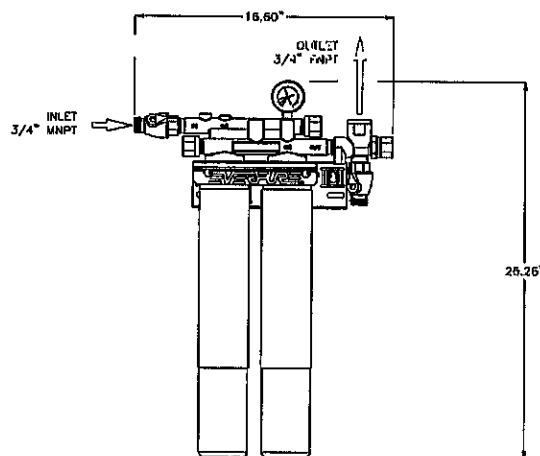
Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

Shipping Weight: 12 lbs.

Operating Weight: 18 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Insurice Twin-i2000² System

WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Particulate Reduction, Class I:
99.9+% reduction of particles
one-half micron and larger in size
Standard No. 53: Health Effects
Mechanical Filtration Unit
Turbidity Reduction
Cyst Reduction
Asbestos Reduction



EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
INDUSTRIEPARK WOLFSTEE
TOEKOMSTLAAN 30
B-2200 HERENTALS
BELGIUM
Tel 32-14-283500
Fax 32-14-283505

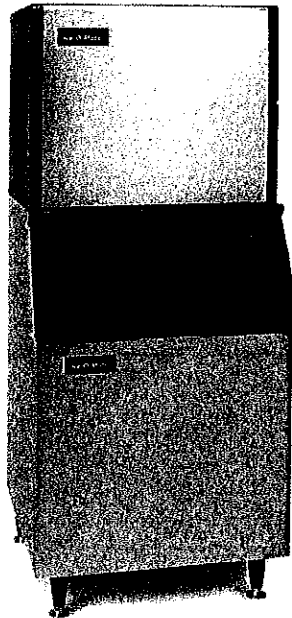
In Japan:
EVERPURE JAPAN LLC
HASHIMOTO MN BLDG. 7F
3-25-1 HASHIMOTO SAGAMIHARA-SHI
KANAGAWA 229-1103
JAPAN
Tel 81-(0)42-775-3011
Fax 81-(0)42-775-3015

Everpure, LLC
1040 Muirfield Drive
Hanover Park, IL 60133
Ph: 630-307-3000 Fax: 630-307-3030



ICE1006/1005/1007 - CUBE ICE MAKER

Ice-O-Matic
Ice. Pure and Simple



ICE1006 ON B55

Features

- Space-saving 26" (660 mm) tall design.
- Produces up to 1097 lbs (498 kg) of ice per day.
- *Harvest Assist* provides consistent ice production for the life of the ice maker while reducing energy consumption and increasing capacity.
- *Pure Ice*® exclusively by Ice-O-Matic. Built-in antimicrobial protection for the life of the ice maker inhibits bacteria growth on ice maker surfaces. Ice-O-Matic's optional water filtration system provides protection against unpleasant tastes, odors and scale formation.
- Durable, electroless nickel plating on all evaporator plates ensures reliability.
- *Longest warranty in the industry.* Purchase an Ice-O-Matic water filter with your cube ice maker, replace the filter every six months, and the evaporator warranty is extended to 7 years parts and labor (available in the U.S. and Canada only).
- Constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.

Options & Accessories

Ice Machine Model	WATER FILTERS		
	Manifold		Inline
	System	Replacement	System
ICE1006	IFQ2	IOMQ (2)	n/a
ICE1005			
ICE1007			

Ice Maker Warranty

Every Ice-O-Matic ice maker is backed by a warranty that provides both parts and labor coverage.

- Three years **Parts** and **Labor**.
- Five years **Parts** coverage on the evaporator and compressor.
- Seven years **Parts** and **Labor** on the evaporator when you purchase an Ice-O-Matic water filter with your cube ice maker and replace the filter every six months (available in the U.S. and Canada only).

Ice Form



CUBE

FULL CUBE DIMENSIONS	
W x D x H (in.)	7 1/4 x 7 1/4 x 7 1/4
W x D x H (mm)	22 x 22 x 22
HALF CUBE DIMENSIONS	
W x D x H (in.)	3 1/4 x 7 1/4 x 7 1/4
W x D x H (mm)	10 x 22 x 22

Bin Chart Kits for Combining Wider Bins with Smaller Models

		ICE STORAGE BINS									
Kits	Model No. Capacity Width	B25 142 lbs (64 kg) 30 in (762 mm)	B40 344 lbs (156 kg) 30 in (762 mm)	B42 359 lbs (163 kg) 22 in (559 mm)	B55 510 lbs (232 kg) 30 in (762 mm)	B70 741 lbs (337 kg) 30 in (762 mm)	B90 1023 lbs (465 kg) 30 in (762 mm)	B100 854 lbs (388 kg) 48 in (1219 mm)	B120 1142 lbs (519 kg) 48 in (1219 mm)	B150 1447 lbs (658 kg) 60 in (1524 mm)	B170 1807 lbs (821 kg) 60 in (1524 mm)
	ICE1006	Kit Not Required	n/a	n/a	Kit Not Required	Kit Not Required	Kit Not Required	KBT 5	KBT 5	KBT 5	KBT 5
	ICE1005										
	ICE1007										

*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.



ICE1006/1005/1007 CUBE ICE MAKER



ICE1006/1005/1007 - CUBE ICE MAKER

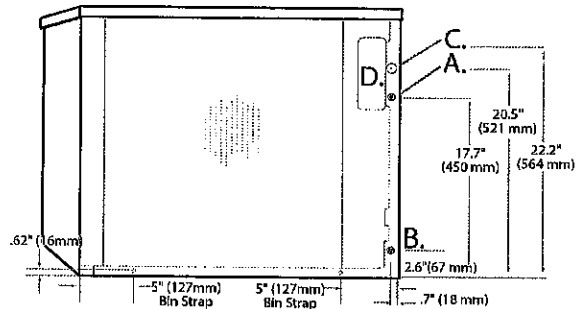
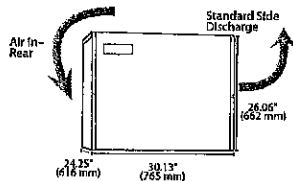
Ice-O-Matic®

Ice. Pure and Simple.

Air Cooled

Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

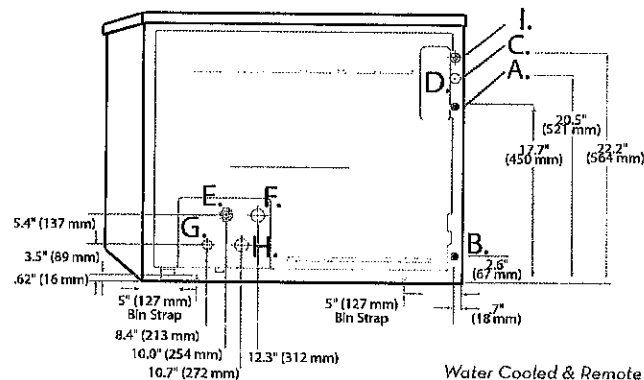
- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box.



Air Cooled

Water Cooled/Remote

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box.
- E. Condenser water in, 3/8" FPT (water only).
- F. Condenser water out, 1/2" FPT (water only).
- G. Liquid line, 3/8" male quick connect coupling for precharged line set (remote only).
- H. Discharge line, 1/2" male quick connect coupling for precharged line set (remote only).
- I. Hole for remote electrical connections, 7/8" (remote only).



Water Cooled & Remote

Operating Requirements

	MINIMUM	MAXIMUM
		60 Hz
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)
Water Temp.	40°F (4.4°C)	110°F (43°C)
Water Pressure	20 PSIG (1.4 BAR)	60 PSIG (4.1 BAR)

Dimensions

ALL MODELS	
W x D x H (in.)	30.13 x 24.25 x 26.06
W x D x H (mm)	765 x 616 x 662

Specifications

Model Number	Cooling Unit	Ice Production (lb/day)		Water Usage (gal/day)	Condensate	Average Power (kW)	Voltage Class (V/Hz)	Min. Circuit Amperity	Fusible Link	Approx. BTU/h
		Air	Water							
ICE1006A	Air	997 (453)	780 (355)	20.5	-	5.7	208-230/60/1	14.2	20	16,024
ICE1006R	Remote*	982 (446)	843 (383)	22.8	-	5.6	208-230/60/1	13.8	20	17,161
ICE1006W	Water	960 (436)	856 (389)	23.4	113	4.3	208-230/60/1	12.8	20	15,355
ICE1005A	Air	964 (438)	766 (348)	22.6	-	5.6	230/50/1	12.6	16	15,594
ICE1005R	Remote*	926 (421)	778 (354)	21.8	-	5.6	230/50/1	15.2	16	15,838
ICE1005W	Water	985 (448)	871 (394)	22.5	118	4.3	230/50/1	12.0	16	15,624
ICE1007A	Air	930 (423)	754 (343)	22.3	-	5.7	208-230/60/3	12.2	15	15,490
ICE1007R*	Remote*	910 (413)	781 (354)	21.9	-	5.2	208-230/60/3	10.8	15	15,317
ICE1007W	Water	935 (425)	836 (380)	22.3	113	4.3	208-230/60/3	7.1	15	14,996

NOTES:

Number of Wires: ICE1005/1006: 3 (including ground) • ICE1007: 4 (including ground)
 Approx. Shipping Weight lbs (kg): ICE1006A 230 (105) • ICE1006R 235 (107) • ICE1006W 225 (102) • ICE1005A 230 (105) • ICE1005R 235 (107) • ICE1005W 225 (102)
 ICE1007A 230 (105) • ICE1007R 235 (107) • ICE1007W 225 (102)
 Refrigerant Type: R404A

*Requires VRC 2061 Remote Condenser.

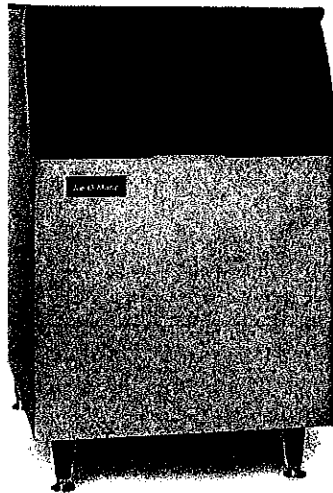
★ENERGY STAR qualified machine. Please see our website www.iceomatic.com for the latest list of ENERGY STAR qualified machines and available rebates



STORAGE BINS

Ice-O-Matic®
Ice. Pure and Simple®

STORAGE BINS



Features

- Application storage capacity from 242 lbs (110 kg) to 1807 lbs (821 kg).
- Ultra-low profile — 28" (711 mm) to 66" (1676 mm) tall.
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Each polyethylene bin liner is insulated with foam for maximum ice preservation — 1.5" to 3" (38 mm to 76 mm) of insulation.
- Perfect-fit seal for improved ice preservation.
- Rugged, fingerprint-proof door.
- Built-in ice scoop holders on featured models.
- Sturdy leg design — 6" (152 mm) adjustable NSF approved legs — standard.
- Stainless exterior.
- Corrosion-proof bin liner.

Ordering and Specification Information — Required Bin Top

Bin Model Name	App. Storage Capacity	Bin Storage Capacity	Bin Width (inches)	Ice Maker Application			Bin Top Application		
				Bin Top	Ice Maker	Bin Top	Bin Top	Ice Maker	Bin Top
B25PP	242 (110)	190 (85)	74 (34)	KBT19	Not Required	n/a	KBT19	KBT19	n/a
B4OPS	344 (156)	270 (123)	120 (54)	KBT19	Not Required	n/a	KBT19	KBT19	n/a
B42PS	351 (160)	275 (125)	128 (58)	Not Required	N/A	n/a	KBT24	KBT24	n/a
B55PS	510 (232)	400 (182)	148 (67)	KBT19	Not Required	n/a	KBT19	KBT19	n/a
B7OSP	741 (336)	581 (264)	240 (109)	Included	Included	n/a	Included	Included	n/a
B9OSP	1023 (464)	802 (364)	285 (129)	Included	Included	n/a	Included	Included	n/a
B100 PS	854 (388)	670 (304)	191 (87)	Not Available	KBT5	Not Required	KBT23	KBT23	KBT26
B12OSP/SS	1142 (519)	896 (407)	304 (138)	Included	Included	Included	Included	Included	Included
B15OSP/SS	1447 (658)	1135 (515)	338 (153)	Included	Included	Included	Included	Included	Included
B17OSP/SS	1807 (821)	1417 (643)	390 (177)	Included	Included	Included	Included	Included	Included

- Bin Top is included for each cube ice maker — must specify ice maker application when ordering bin.
Bin Height includes 6" (152 mm) legs. All bins have polyethylene liners.



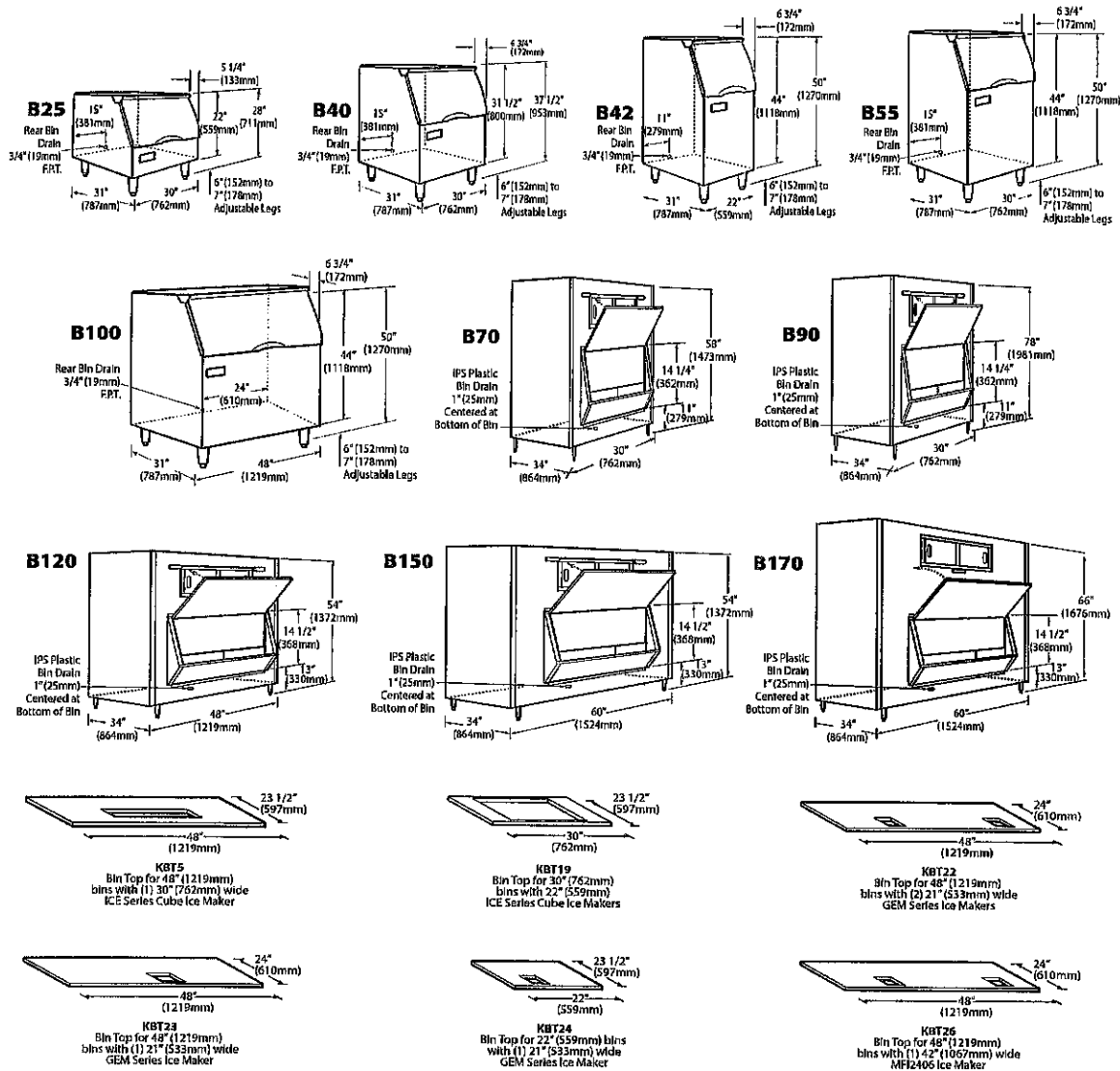


STORAGE BINS

Ice-O-Matic®
Ice. Pure and Simple

Dimensions

STORAGE BINS



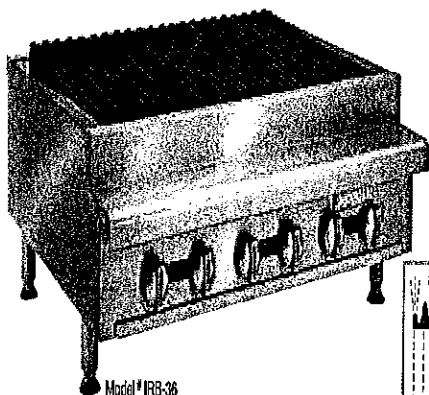
NOTES:

Approx. Shipping Weight lbs (kg): B100 191 (87 kg) • B120 304 (138 kg) • B150 334 (152 kg) • B150 338 (153 kg) • B170 390 (177 kg)
B25 95 (43 kg) • B40 135 (61 kg) • B42 135 (61 kg) • B55 170 (77 kg) • B70 240 (109 kg) • B90 285 (129 kg)



Item# _____

Radiant Char-Broilers



Model # IRB-36



Radiant Broiler System

Standard Features

NEW 10 3/4" h. low profile Char-Broiler matches ITG, IMGA and IGG Giddles, IHPA Hot Plates and IR Restaurant Ranges.

■ Stainless steel front and sides.
■ Individually controlled 15,000 BTU/hr. stainless steel burners located every 6".

■ Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.

■ Heavy duty cast iron top grates provide attractive char-broiler markings. 3" x 22" sections remove easily and safely for cleaning.

■ Slanted cooking surface provides a range of cooking temperatures. Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.

■ Full width grease gutter and large capacity removable drip pan.

NEW Includes 4" adjustable stainless steel legs.

■ Insulated throughout to conserve energy.

■ No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.

■ Available in 24", 36", 48", 60" and 72" width models.

■ Stainless steel stands and casters are available.

■ One year parts and labor warranty.

■ AGA, CGA and NSF listed.

Imperial Radiant Char-Broilers

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Broiler lines. The new look features a stainless steel front and sides and new Range Match profile. Char-Broiler profile matches Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

The Imperial Radiant Char-Broiler produces a great tasting product with attractive char-broiler markings. Requires much less maintenance and cleaning than other broiler designs. The reinforced cast iron radiants are removable and the individually controlled 15,000 BTU/hr. stainless steel burners are located every 6" for even broiling. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The heavy duty top grates are reversible. For quick clean-ups, a full width grease gutter and large capacity drip pan are standard on all Radiant Char-Broiler models.

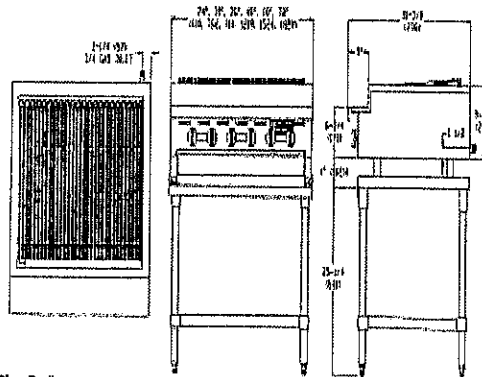
Constructed for durability, Imperial Broilers are made of heavy gauge steel with an angle iron chassis. The chassis is fully insulated to conserve energy.

Also available with built-in refrigerated base. (See Sizzle 'n Chill specification sheet.)



B - 4

Radiant Char-Broilers



Radiant Char-Broilers

Model#	Width	Burners	Total B.T.U.	Ship Weight (Kg)	Ship Weight (Lbs)	Stand Model#	Ship Weight (Kg)	Ship Weight (Lbs)
IRB-24	24"	4	60,000	119	260	IRBS-24	23	50
IRB-30	30"	5	75,000	141	310	IRBS-30	28	60
IRB-36	36"	6	90,000	159	350	IRBS-36	32	70
IRB-48	48"	8	120,000	202	445	IRBS-48	39	85
IRB-60	60"	10	150,000	261	576	IRBS-60	46	105
IRB-72	72"	12	180,000	319	705	IRBS-72	62	135

Crated Dimensions: Height = 16" (406mm) Depth = 36" (914mm) Width: add 2 1/2" to Broiler width.

Standard Exterior Finish

■ **Stainless Steel:** Front and sides. Set of four, 4" adjustable legs.

■ **Control Knobs:** Durable cast metal, polished chrome finish.

Char-Broiler

■ **Burners:** Individually controlled 15,000 BTU/hr. stainless steel burners located every 6". Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.

■ **Burner Grates:** Heavy duty reversible cast iron top grates are made in 3" x 22" sections. They are pitched forward with a cast-in grease trough in each blade for fat run off.

■ **Grease Gutter:** Full width grease gutter and removable large capacity drip pan.

■ **Broiler Body:** Fully insulated broiler body with replaceable inner liner.

■ **Cleaning:** No tools are required to remove top grates, radiant covers and stainless steel burners.

Optional Items

Stainless steel stand; Casters (front two are locking); 4" quick disconnect and flexible gas hose. Fish top grates designed with blades closer together; Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible surfaces.



Commercial Cooking Equipment

1128 Sherborn Street, Corona, CA 92679 Phone (951) 281-1830 FAX (951) 281-1879
Web Site: www.imperialrange.com E-mail: impsls@imperialrange.com

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Imperial reserves the right to change materials and specifications without notice.

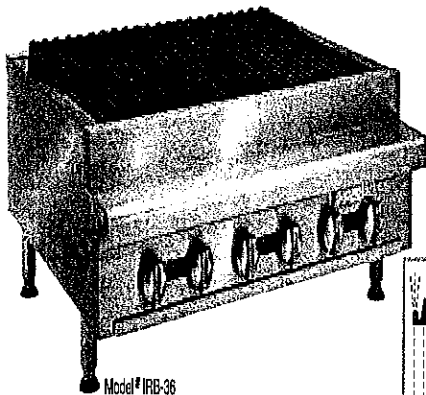
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Item# _____

Radiant Char-Broilers



Model# IRB-36



Radiant Broiler System

Standard Features

- NEW 10 3/4" h. low profile Char-Broiler matches ITG, IMGA and IGG Griddles, IHPA Hot Plates and IR Restaurant Ranges.
- Stainless steel front and sides.
- Individually controlled 15,000 BTU/hr. stainless steel burners located every 6".
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings. 3" x 22" sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures. Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.
- NEW Includes 4" adjustable stainless steel legs.
- Insulated throughout to conserve energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- Available in 24", 36", 48", 60" and 72" width models.
- Stainless steel stands and casters are available.
- One year parts and labor warranty.
- AGA, CGA and NSF listed.

Imperial Radiant Char-Broilers

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Broiler lines. The new look features a stainless steel front and sides and new Range Match profile. Char-Broiler profile matches Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

The Imperial Radiant Char-Broiler produces a great tasting product with attractive char-broiler markings. Requires much less maintenance and cleaning than other broiler designs. The reinforced cast iron radiants are removable and the individually controlled 15,000 BTU/hr. stainless steel burners are located every 6" for even broiling. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The heavy duty top grates are reversible. For quick clean-ups, a full width grease gutter and large capacity drip pan are standard on all Radiant Char-Broiler models.

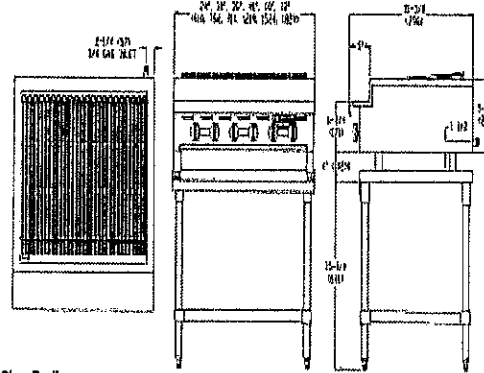
Constructed for durability, Imperial Broilers are made of heavy gauge steel with an angle iron chassis. The chassis is fully insulated to conserve energy.

Also available with built-in refrigerated base. (See Sizzle 'n Chill specification sheet.)

B-4



Radiant Char-Broilers



Radiant Char-Broilers

Model#	Width	Burners	Total B.T.U.	Ship Weight (Kg)	Ship Weight (Lbs)	Stand Model#	Stand Width (Kg)	Stand Ship Weight (Lbs)
IRB-24	24"	4	60,000	118	260	IRBS-24	23	50
IRB-30	30"	5	75,000	141	310	IRBS-30	28	60
IRB-36	36"	6	90,000	159	350	IRBS-36	32	70
IRB-48	48"	8	120,000	202	445	IRBS-48	39	85
IRB-60	60"	10	150,000	261	576	IRBS-60	48	105
IRB-72	72"	12	180,000	319	705	IRBS-72	62	135

Crated Dimensions: Height = 16" (406mm) Depth = 36" (914mm) Width: add 2 1/2" to Broiler width.

Standard Exterior Finish

- **Stainless Steel:** Front and sides. Set of four, 4" adjustable legs.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Char-Broiler

- **Burners:** Individually controlled 15,000 BTU/hr. stainless steel burners located every 6". Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.
- **Burner Grates:** Heavy duty reversible cast iron top grates are made in 3" x 22" sections. They are pitched forward with a cast-in grease trough in each blade for fat run off.
- **Grease Gutter:** Full width grease gutter and removable large capacity drip pan.
- **Broiler Body:** Fully insulated broiler body with replaceable inner liner.
- **Cleaning:** No tools are required to remove top grates, radiant covers and stainless steel burners.

Optional Items

Stainless steel stand; Casters (front two are locking; 4" quick disconnect and flexible gas hose. Fish top grates designed with blades closer together. Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible surfaces.



Commercial Cooking Equipment

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Web Site: www.imperialrange.com E-mail: impsls@imperialrange.com

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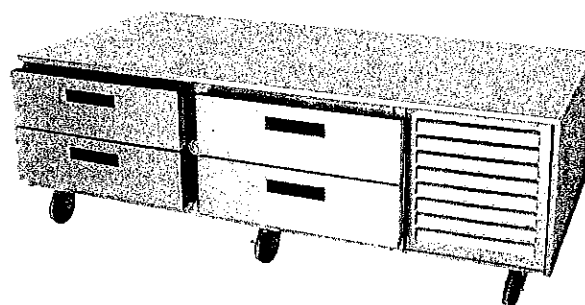
FREEZER BASE (Self-Contained)

Platinum Series

Standard Features

- Available in 32", 36", 48", 60", 64", 72", 84", 96", 108" and 120" widths that can support any of the modular sectional range tops
- Self-closing heavy-duty drawers slide on stainless steel rollers
- Drawers hold standard sized (12" x 20" x 4") pans -pans not included
- CFC-free refrigeration system has an expansion valve for rapid temperature recovery
- Foamed-in-place CFC-free polyurethane insulation provides highest insulation factor available
- Rubber magnetic door gaskets provide a positive seal and easy cleaning
- The top, front, sides, back, drawers, and interior cavity are made of stainless steel
- 6" adjustable stainless steel legs
- Interior corners are coved for easy cleaning (meets NSF standard #7)
- Condensate evaporator is standard
- Adjustable thermostat with external dial thermometer
- Mullion coils are coated to resist corrosion and provide maximum air flow for even cooling
- Operates on 120-volt single phase 50/60Hz AC power
- Warranty: two years on specified operational parts, five years on compressor, and one year on labor from date of purchase

30032SB (32" wide); 30036SB (36" wide);
30048SB (48" wide); 30060SB (60" wide);
30064SB (64" wide); 30072SB (72" wide);
30084SB (84" wide); 30096SB (96" wide);
30108SB (108" wide); 30120SB (120" wide)



(Model 30064SB with optional casters)

STANDARD CONSTRUCTION SPECIFICATIONS

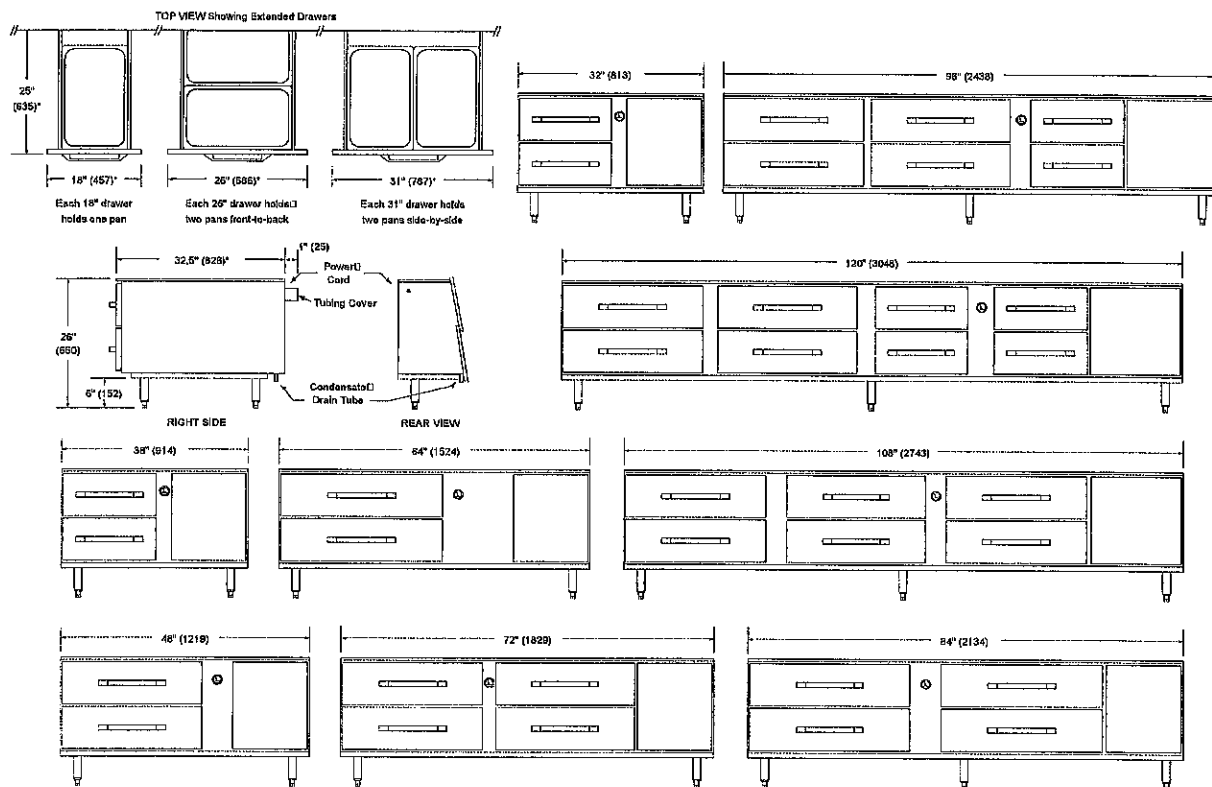
Exterior Finish: Top, front, sides, back, drawers, and interior cavity are 304 stainless steel #3 polish.

Drawers: Stainless steel -hold standard size (12" x 20" x 4") pans -not included. Removable drawer assembly.

Base: Self-contained, 32-1/2" deep and 26" high, including adjustable legs or casters

Refrigerant: R-404a -CFC-free





The drawer-front width, drawer-extension distance, and overall depth may vary (the maximum values are specified and shown)

UTILITY INFORMATION

Model	Width	# of Drawers			# of Pans	Cooled Volume cu. ft (cu. m.)	Cooling Cap BTU/hour	Electricity 120V Amps	Compressor Motor	Shipping Weight
		18"	26"	31"						
30032SB	32"	2	-	-	2	4 (0.11)	1450	8	1/3 H.P.	340 lbs (154 kg)
30036SB	36"	2	-	-	2	4 (0.11)	1450	8	1/3 H.P.	340 lbs (154 kg)
30048SB	48"	-	2	-	4	6.7 (0.19)	1670	8	1/3 H.P.	410 lbs (186 kg)
30060SB	60"	-	-	2	4	10 (0.28)	1802	8	1/3 H.P.	550 lbs (249 kg)
30064SB	64"	-	-	2	4	10 (0.28)	1802	8	1/3 H.P.	550 lbs (249 kg)
30072SB	72"	-	4	-	8	13 (0.37)	1875	10.1	1/2 H.P.	650 lbs (295 kg)
30084SB	84"	-	-	4	8	18 (0.45)	1920	10.1	1/2 H.P.	745 lbs (338 kg)
30086SB	86"	2	4	-	10	18 (0.51)	1955	20	3/4 H.P.	855 lbs (388 kg)
30108SB	108"	-	6	-	12	22 (0.62)	1955	20	3/4 H.P.	960 lbs (435 kg)
30120SB	120"	4	4	-	12	25.5 (0.72)	2000	20	3/4 H.P.	1075 lbs (488 kg)

Amperage is approximate and is for compressor only. Do not use for breaker sizing.

All models have a six foot power cord with a grounded plug to receive 50Hz or 60Hz single-phase AC. Condensate drain is a 1/2" inside diameter vinyl tube.

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance on rear is 2" (51 mm)
- Modular range top sections can be mounted directly on top using an insulated base adapter.
- Can be part of sectional battery, provided that the adjoining base sections are insulated, or do not produce heat.
- Avoid locating where the temperature will drop below 55°F or rise above 90°F
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- ☐ Electric condensate evaporator
- ☐ Casters -front two casters lock
- ☐ Cable restraint kit (to restrict movement when on casters)
- ☐ Open-frame base with casters

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



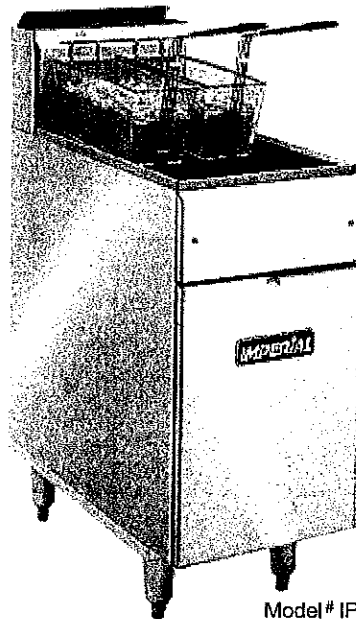
1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com

Form PSCF Rev 2 (September/2009)

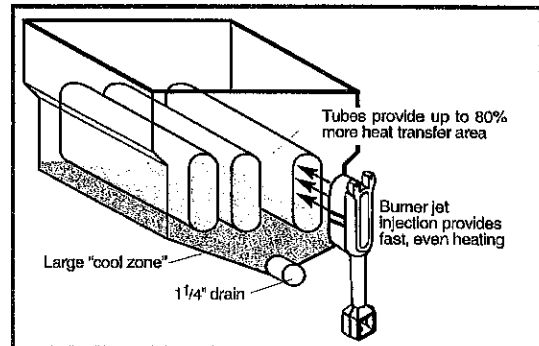
IMPERIAL

Item# _____

Elite 40 lb. Fryer



Model # IFS-40



Elite tube-fired heating system - 105,000 BTU

Elite Standard Features

- Stainless steel front, door, sides and stub back.
- Plain or stainless steel frying vessel with 40 lb. oil capacity.
- Large "cool zone" helps capture food particles, prolong oil life and reduce taste transfer.
- Three high efficiency cast iron burners totaling 105,000 BTU/hr.
- Snap acting thermostat has a 200°F - 400°F range.
- 100% safety shut-off.
- Millivolt temperature control circuit.
- Includes two large nickel-plated wire mesh fry baskets with vinyl coated heat resistant handles.
- Rear gas connection.
- 1 1/4" ball valve drains oil quickly.
- Also available in a range match model.
- One year parts and labor warranty.
Limited warranty on fry tank:
Stainless steel tank is 5 yrs. pro-rated
Plain steel tank is 1 yr.
- AGA and CGA design certified and NSF listed.

The Elite 40 lb. Fryer

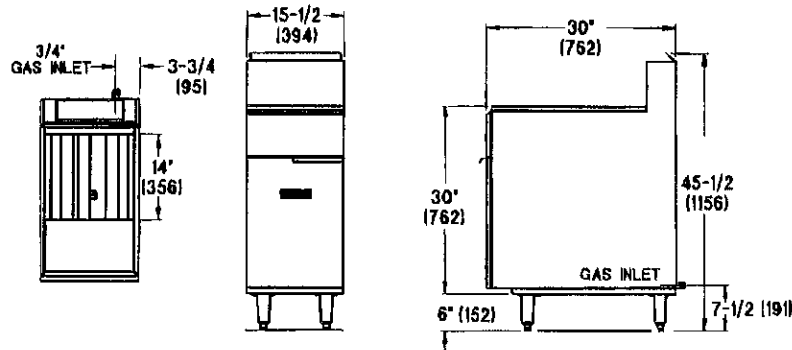
Imperial provides as standard many of the optional upgrades normally offered at a premium on other fryer lines. The new look features a stainless steel front, door, sides, and basket hanger as standard. To complete this professional look, Imperial welds the stainless steel seams and edges so the Elite Fryer looks as good as it performs.

The Imperial Elite Fryer has more BTU's in its tube-fired heating system than any fryer in its price range. It provides a large heat transfer area that rapidly heats oil to the desired temperature and has a faster recovery than an open pot fryer. The three tube heating system heats the oil quickly resulting in less absorption and a better tasting product. It also reduces scorching for longer oil life. The large "cool zone" captures food particles keeping them from carbonizing in the fry zone. This feature reduces flavor transfer and prolongs oil life.





F-3

Elite 40 lb. Fryer



IFP(S)-40

Elite 40 lb. Fryer

Top Configuration	Model#	Description	Tank Style	Oil Capacity	Total B.T.U.	Ship Weight (Kg)	(Lbs)
	IFP-40	Plain Steel Vessel		40 lbs.	105,000	100	221
	IFS-40	Stainless Steel Vessel		40 lbs.	105,000	100	221
	IRF-40P Range Match	Plain Steel Vessel		40 lbs.	105,000	100	221
	IRF-40SS Range Match	Stainless Steel Vessel		40 lbs.	105,000	100	221

Crated Dimensions: 35" (889mm) H x 36" (891mm) D x 18" (461mm) W

Standard Exterior Finish

- **Stainless Steel:** Front, door, sides, stub back and basket hanger. Welded and finished stainless steel seams.
- **Legs:** Chrome plated with adjustable feet.
- **Dimensions:** 15 1/2" wide x 30" deep x 45 1/2" high.

Fry Tank

- **Vessel:** All welded vessel is made of heavy 14 gauge cold roll steel. Large foam area prevents overflow.
- **Capacity:** 40 lbs. of oil. Produces 72 lbs. of potatoes per hour. Fryer vessel is designed to allow most of the fry basket to be immersed when cooking.
- **Heat Transfer Tubes:** Three fully immersed heat transfer tubes for maximum efficiency. Burners provide 105,000 BTU/hr. Heat retainer baffles inside of tubes are easily removed.
- **Cool Zone:** Large cool zone beneath tubes captures food and breading particles and keeps them out of the frying area to improve food taste and prolong oil life.
- **Basket Hanger:** Stainless steel hanger is easily removed for cleaning.
- **Crumb Screen:** Removable fine mesh crumb screen.
- **Drain Pipe and Clean Out Rod:** Includes removable drain pipe and clean out rod.

Optional Items

Stainless steel frying vessel; portable oil filter unit; fryer drain station with a storage cabinet; quick disconnect hose and restraining device; stainless steel strip to cover between fryers; various size fry baskets; swivel casters (front two casters are locking); stainless steel backguard.

Restaurant range match fryers are available.

Fryer Filter Systems: Pre-packaged systems with matching cabinet and built-in filter and pan, stainless steel dump station and food warmer are available. System options include solid state thermostat control, computer fry control and basket lifts.

Gas

Manifold pressure is 4.0" W.C. for natural gas or 11.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2,000 ft.

Clearance

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" from combustible surfaces.



Commercial Cooking Equipment

1560 Flower Street, Duarte, CA 91010 Phone (626) 357-7411 FAX (626) 359-5909
Web Site: www.imperialrange.com E-mail: impsls@imperialrange.com



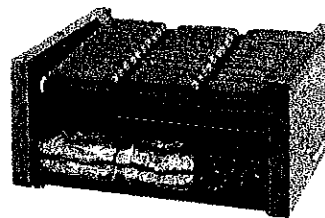
Star Manufacturing International

GRILL-MAX® ROLLER GRILLS WITH CLEAR DOOR

**Model 30CBBC, 30SCBBC, 50CBBC, 50SCBBC, 75CBBC,
75SCBBC**

Features/Benefits:

- ★ The Star Grill-Max® line of roller grills take presentation and performance to its fullest potential morning, noon, and night.
- ★ Built-in bun box saves space, reduces cost and provides sanitary storage of buns and clear door improves visibility of buns.
- ★ Unique "stadium seating" rollers slanted at 3° to 5° for the best presentation of your products increasing sales and impulse purchases.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.
- ★ Exclusive Duratec coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. Duratec rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new Roller Grill snack foods.
- ★ Chrome rollers provide a durable cooking surface designed for traditional cooking operations.
- ★ Roller grills with clear bun compartment have self closing tempered glass door allowing buns to stay fresh longer.
- ★ Seal-Max superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.
- ★ Colorful merchandising graphics to build impulse sales.



Model 30CBBC

Applications:

Star Roller Grills, Bun Boxes and Sneeze Guards combine to make the leading "Hot Dog Center" in the industry. These units, available in a variety of styles and sizes, are perfect for use in snack bars, convenience stores, recreational facilities, stadiums, and virtually any venue where fast food is sold.

Quality Construction:

Constructed of heavy gauge stainless steel with options of Duratec or Chrome rollers with incoloy sheath elements. Infinite temperature controls for accurate cooking and holding from low to high. Heavy-duty motor provides 360 rotation of rollers with stadium seating. Units ship standard with a 6' cord and plug.

Accessories:

Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

Grill-Max Roller Grills are covered by Star's one-year parts and labor warranty.



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

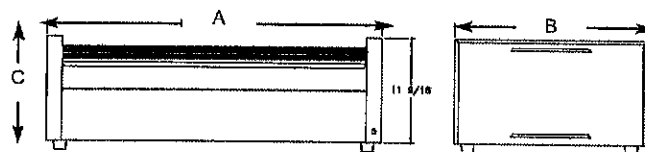
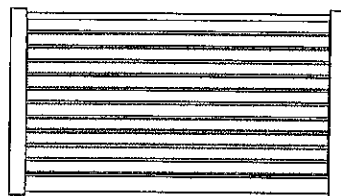
S175/0115



Star Manufacturing International, Inc.

GRILL-MAX ROLLER GRILLS WITH CLEAR DOOR

Model 30CBBC, 30SCBBC, 50CBBC, 50SCBBC, 75CBBC,
75SCBBC



Model Specifications

Model No.	Capacity	Dimensions			Voltage	Wattage	NEMA Plug	Amps	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Shipping lbs. (kg)	Installed lbs. (kg)
30CBBC & 30SCBBC	30 Hot Dogs 24 Buns	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120 230	1150	5-15P CEE7-7	9.5 5	57 (25.7)	45 (20.4)
50CBBC & 50SCBBC	50 Hot Dogs 40 Buns	35-3/4 (90.38)	20-5/8 (52.4)	12-1/2 (31.8)	120 230	1535	5-15P 5-20P* CEE7-7	12.8 12.8 6.7	72 (32.4)	64 (29.0)
75CBBC & 75SCBBC	75 Hot Dogs 40 Buns	35-3/4 (90.8)	28-1/2 (72.39)	15-1/2 (39.3)	120 208/240	1730	5-20P 6-15P	14.4 8.7/6	120 (53.9)	87 (39.4)

Typical Specifications

Roller Grill is constructed of all stainless steel and utilizes Duratec non-stick coated rollers or chrome rollers and tubular incoloy sheath elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Infinite temperature controls provide accurate cooking and holding from low to high. Unit has a heavy-duty motor and provides 360° rotation of rollers. The rollers are arranged in stadium seating with a slope of 3° to 5°, and a graphic door provides better merchandising. The Roller Grill incorporates Seal-Max®, Star's exclusive seal and bearing combination. Units have a pilot light and 6' lead in cord with NEMA plug. UL-Sanitation to NSF Std. #4 approved and UL listed. Printed in the U.S.A. Star Grill-Max grills patent #6,393,971 & #6,782,802. Printed in U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

Grill-Max Roller Grills with Clear Door


**TRUE FOOD SERVICE
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366
(636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truefmfg.com

Model:
TUC-24

Undercounter:
Solid Door Refrigerator

Project Name: _____

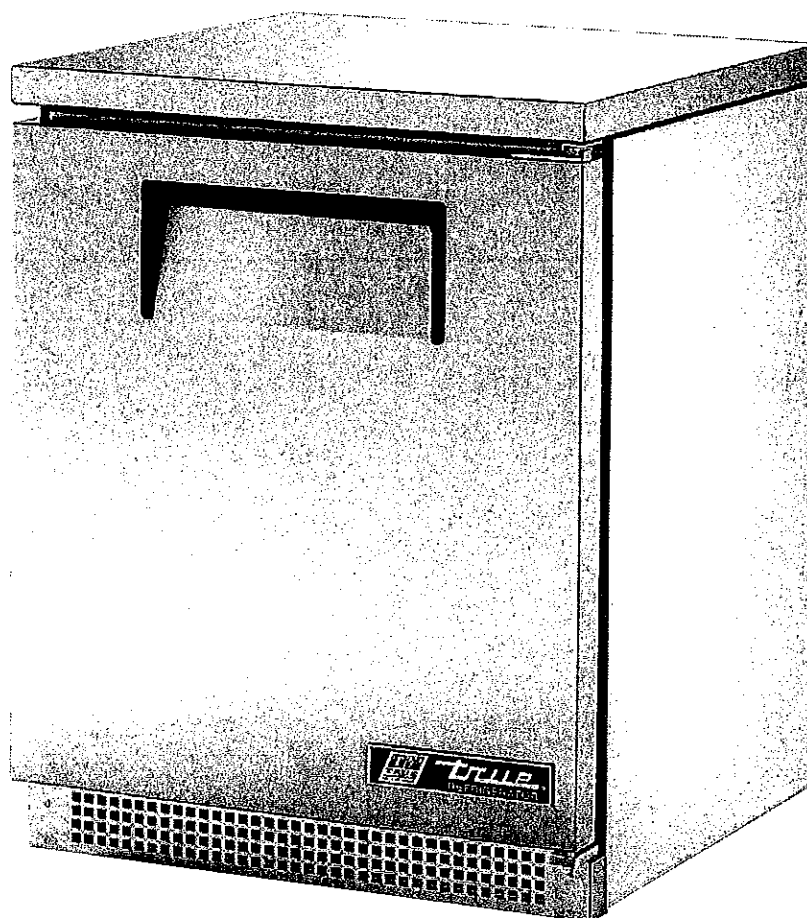
Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #


TUC-24

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (F34A) forced-air refrigeration system holds 33°F to 38°F (.56°C to 3.33°C).
- ▶ 300 series stainless steel front and countertop. Matching aluminum sides and finished back.
- ▶ Attractive, white aluminum liner. 300 series stainless steel floor with coved corners.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
TUC-24	1	2	24 610	24 3/4 629	32 3/4 832	1/8 %	115/60/1 230-240/50/1	2.5 1.3	5-15P ▲	7 2.13	145 66

† Depth does not include 1" (26 mm) for rear bumpers.

▲ Plug type varies by country.



6/10

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-24

Undercounter: Solid Door Refrigerator

True®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front and countertop. Matching aluminum sides and finished back.
- Interior - attractive, white aluminum liner.
- 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Two (2) front leg levelers and Two (2) rear recessed castors. 32 3/4" (832 mm) work surface height.

DOOR

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 20"L x 13 7/8"D (508 mm x 353 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Self-contained condensate pan. No need for external drain.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-S-15R

OPTIONAL FEATURES/ACCESSORIES

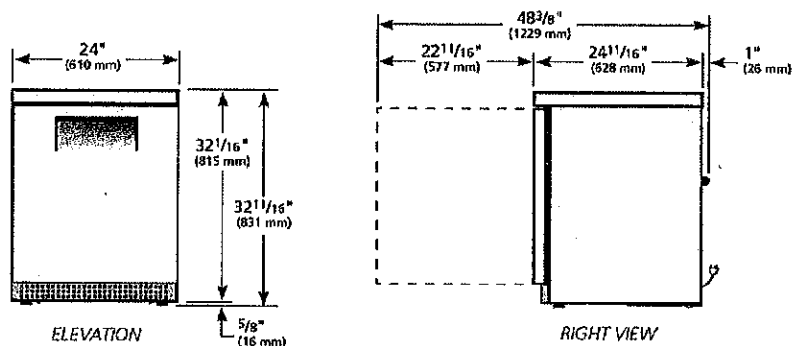
Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ Barrel lock (factory installed).
- ☐ Exterior rectangular digital temperature display (factory installed).

PLAN VIEW

CUBIC FEET 5.2

* Based on ANSI/AIHAM KIRF-1-2004



WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-24	TFPY142E	TFPY142S	TFPY142P	TFPY1423	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



Popcorn Popper

PRODUCT:

QUANTITY:

ITEM #:

Models: ☐ PC-1A 120V ☐ PC-1A 240V ☐ MPC-1A 120V ☐ MPC-1A 240V

Designed Smart

Designed to Produce Maximum "Popping"

- Kettle system is designed to transfer the optimal amount of heat and agitation. Produces the maximum popcorn "burst" and limits the amount of unpopped kernels.
- "Non-jamming" Agitator motor gently turns to distribute kernels evenly over heated surface.
- Motor and controls located away from heat of kettle in vented top part of cabinet.
- Kettle is made of heavy gauge aluminum for the most efficient heat transfer from thermostatically controlled ring-heater.
- Produces a kettle of popcorn every 2-1/2 minutes.
- PC-1A has a capacity of up to 170 popped one-ounce servings per hour.
- MPC-1A has a capacity of up to 130 popped one-ounce servings per hour.
- "Popped" popcorn stays hot through an efficient system of bottom heat provided by a heating element and top heat provided by a heat bulb.

Easy to Operate and Maintain

- Kettle heats quickly and has a fast recovery for unexpected surges in Popcorn demand.
- Kettle is designed to require minimal labor.
- Operator can easily access kettle through double rear doors that open wide.
- Magnetic kettle lid opens easily and closes securely, locking in the maximum "popping heat."
- A rotating handle allows the kettle to be single-handedly disengaged for quick, safe and easy emptying.
- Popcorn oil and corn measuring cups provide for accurate, profitable "popping."

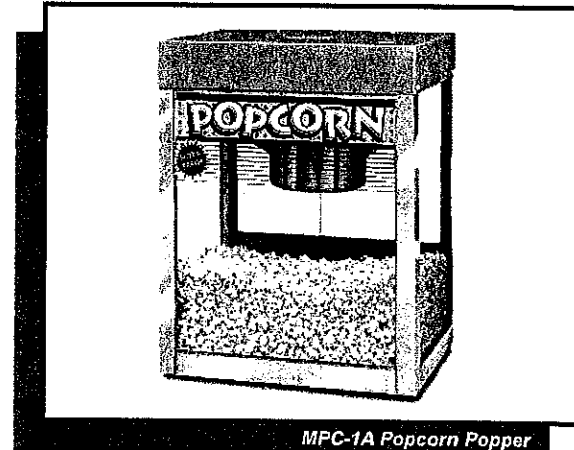
Built Solid

Built for Long Life!

- Cabinet is constructed of stainless steel and tempered glass for maximum durability.
- Kettle is constructed of aluminum interior pan surrounded by stainless steel and secured to cabinet through double hung stainless steel brackets
- Light bulb illuminates popcorn merchandising system

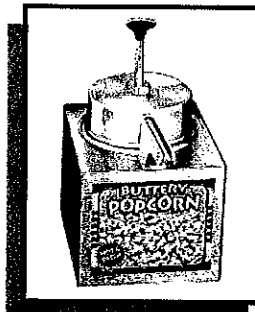
Reliability backed by APW Wyott's Warranty

- APW Wyott popcorn equipment is backed by a 1-year parts and labor warranty, and a 1-year on-site labor warranty.
- Certified by the following agencies:



MPC-1A Popcorn Popper

APW Wyott Supporting Products



Heated Butter Pump

- Available with lighted (LCCW) or regular (CCW)
- 4 quart base

Heated Butter Pump

- Available with lighted (LW-4)
- 4 quart base
- Comes with inset, hinged cover, and ladle



See reverse side for product specifications.



APW Wyott Foodservice Equipment Company • 729 Third Ave., Dallas, TX 75226
 (800) 527-2100 • (214) 421-7366 • Fax (214) 565-0976 • www.apwwyott.com • info@apwwyott.com

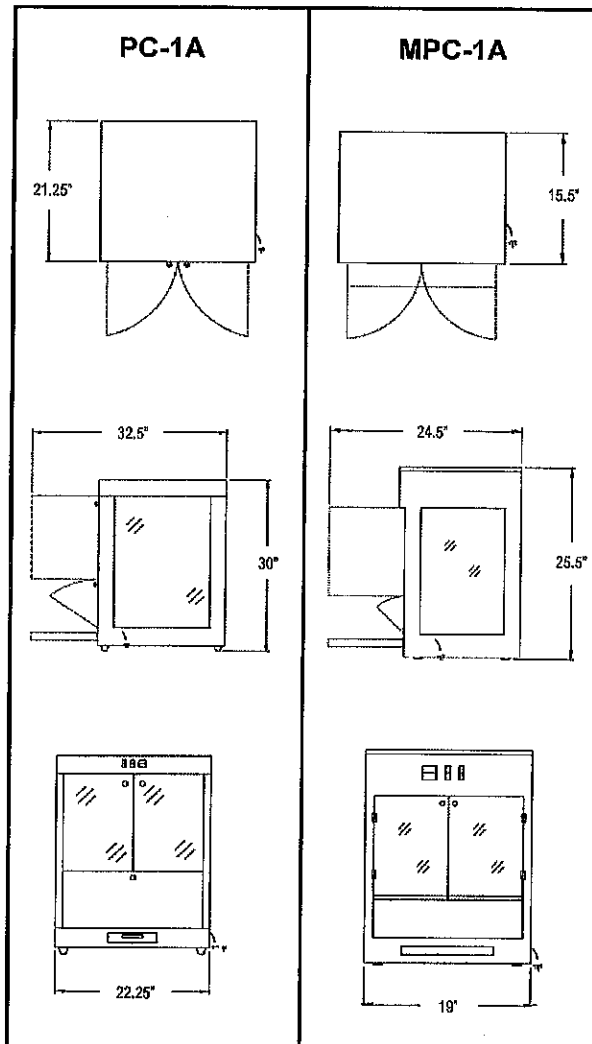
5/22/2005

APW
*wyott***Popcorn**
Popper

PRODUCT:

QUANTITY:

ITEM #:

Models: ☐ PC-1A 120V ☐ PC-1A 240V ☐ MPC-1A 120V ☐ MPC-1A 240V**PRODUCT SPECIFICATIONS****Construction:**

Stainless steel housing, painted steel top; 3/16" tempered glass panels; Lexan® doors and hinges.

Electrical Information:

The 120V units are equipped with at least 60", three wire grounded power cord which terminates with a standard three-pronged male plug. The MPC-1A 120V unit utilizes a NEMA 5-15P plug, and the PC-1A 120V unit utilize a NEMA 5-20P plug. The 240V units are provided with a 60" power cord with no plug. Plug exits from the back right corner.

Electrical Specifications:

MPC-1A: 120V, 1125W, 9.4 Amps
240V, 1125W, 4.7 Amps
PC-1A: 120V, 1643W, 13.7 Amps
240V, 1643W, 6.8Amps

Capacity:

MPC-1A: Up to 130 popped 1 oz. servings per hour.
Kettle holds up to 8 oz.
PC-1A: Can pop up to 170 1 oz. servings per hour.
Kettle hold up to 10 oz.
2-1/2 minute popping cycle for both models.

Overall Dimensions:

MPC-1A: 25-1/2" H x 19" W x 15-5/8" D
(65 cm x 48 cm x 39 cm)
PC-1A: 30" H x 22-1/4" W x 21-1/4" D
(76.2 cm x 56.5 cm x 54 cm):

Shipping:

MPC-1A: 63 lbs. (28.6 kg)
PC-1A: 75 lbs. (34 kg)
Freight Class: 125
FOB: Cheyenne, WY

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

APW
wyott

APW Wyott Foodservice Equipment Company • 729 Third Ave., Dallas, TX 75226
(800) 527-2100 • (214) 421-7366 • Fax (214) 565-0976 • www.apwwyott.com • info@apwwyott.com

Rev. 5/22/2005
1804



FOOD WARMERS {MERCHANDISERS} BUTTER SERVERS, SUPREME™

Models BS-SS
BSW-SS
BSWI-SS

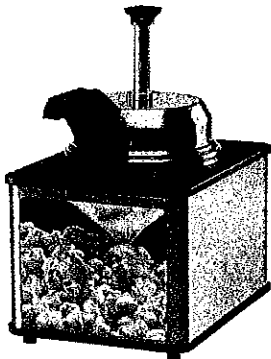
Date:

Project:

Quantity:

Item Number:

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BSW-SS 86540



BS-SS 86520



ALSO AVAILABLE
FOR EXPORT



Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, see our web site or contact us.

Bid Description

Supreme™ butter servers feature rounded corners and are constructed of brushed (#4) stainless steel bodies with black thermoset plastic bottom and top. Each dispense directly from a supplied 3 quart (2.8 L) stainless steel jar. Pumps features a cast valve body and welded construction. Pump yields 1 ounce (30 mL) with gauging collars supplied to reduce the yield in ¼ ounce (7 mL) increments. Includes magnetic Butter merchandising sign (86791).

An adjustable, precalibrated thermostat controls the heating element. Each feature a "Power On" light and water fill line.

The BSW-SS is designed with pump and spout warmer opposite the instrument panel side. BSWI-SS has spout warmer on the instrument panel side. An On/Off rocker switch controls power to the unit. Each has 517 watts.

BS-SS has 500 watts and includes pump without spout warmer.

Standard Features

Pump design prevents loss of valve balls

Pump yields 1 oz (30 mL) with portion control in ¼ oz (7 mL) increments

Adjustable, precalibrated thermostat for accurate heat control

Temperature marks on knob with protective knob guard

Water fill line eliminates overflow accidents

Includes magnetic Butter merchandising sign

Butter Server Accessories

- ☐ 3 qt (2.8 L) Stainless Steel Jar 94009
- ☐ Stainless Steel Jar, Storage Lid 94008

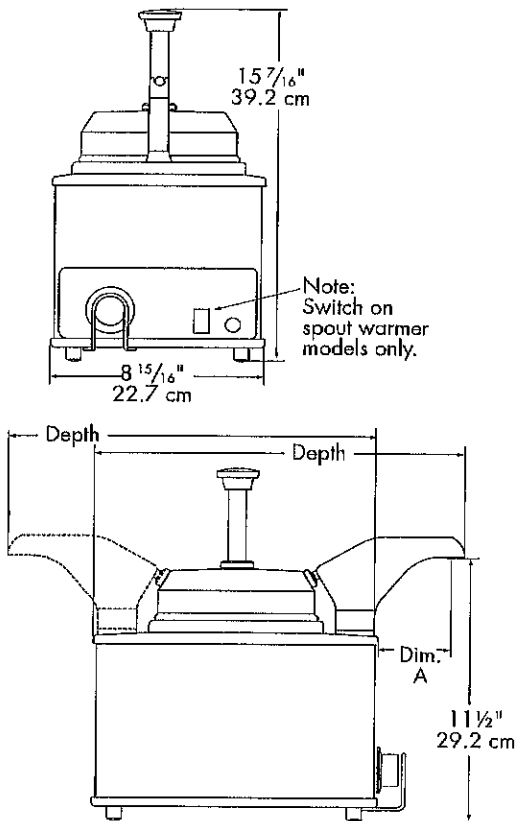
Specifications on reverse side



FOOD WARMERS {MERCHANDISERS} BUTTER SERVERS, SUPREME™

Models BS-SS
BSW-SS
BSWI-SS

Supreme™ Butter Server with Spout Warmer and Pump



Specifications

Construction	Stainless steel base with black thermoset plastic bottom and top. Pumps feature a rugged cast valve body and welded construction.
Capacity	Stainless steel jar holds 3 quarts (2.8 L), (not included).
Electrical	120V, 60Hz, 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG

Models		BSW-SS 86540	BSWI-SS 86560	BS-SS 86520
Height	in	15 7/16	15 7/16	15 7/16
	cm	39.2	39.2	39.2
Width	in	8 15/16	8 15/16	8 15/16
	cm	22.7	22.7	22.7
Depth	in	15 1/2	15 1/2	15 1/8
	cm	39.4	39.4	38.4
Dim. A	in	3 1/16	3 1/16	3 1/16
	cm	7.8	7.8	7.8
Weight		16 lb	16 lb	15 lb
		7.3 kg	7.3 kg	6.8 kg
Electrical		517 watts	517 watts	500 watts
		4.3 amps	4.3 amps	4.2 amps

FOB Richfield, Wisconsin 53076

NSF Listed as a rethermalization unit to ensure food is quickly heated to a safe temperature before bacteria has an opportunity to grow.

CAD Library

Individual CAD images can be downloaded from product pages on our web site. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at kclcad.com.



Server Products, Inc. • P.O. Box 98 • Richfield, WI 53076 • Toll Free: 800-558-8722
P: 262-628-5600 • F: 262-628-5110 • spsales@server-products.com • server-products.com
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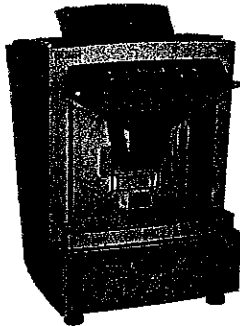
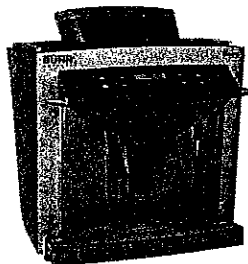
10-2008/1M Stock #02002

BUNN®**Tiger XL Cool Froth™
Espresso Machine**

ITEM#

PROJECT

DATE

**Model Tiger XL Cool Froth
with milk drawer**Dimensions: 25.5"H x 15.8"W x 18.1"D
(64.8 cm H x 40.1 cm W x 45.9 cm D)**Model Tiger XL Cool Froth EXT
external milk**Dimensions: 19.3"H x 15.8"W x 18.1"D
(49 cm H x 40.1 cm W x 45.9 cm D)**Features****BUNN Espresso® Tiger XL Cool Froth Series***Simple solution for exceptional espresso beverages
from a sleek, compact super-automatic*

- Up to 180 shots per hour from less than 16" of counter space.
- Your choice of four drink selections: espresso, cappuccino, latte and iced cappuccino.
- Intelligent modular brewing chamber adjusts espresso.
- Simulates Barista tamping and polishing motion to provide uniform extraction.
- Two-grinder model for two varieties of espresso beans.
- Hoppers hold 1.75 lbs of fresh beans.
- Adjusts for 4.5 to 7.4 inch cup clearance.
- Pod brewing option standard on all models.
- Intuitive operational design. Easy to use control pad guides user through steps for making drinks.
- Easy daily cleaning.
- Innovative milk delivery system does not inject steam or water to dilute the foam so customers enjoy a full, rich flavor experience.
- Available with a self-contained 1 gallon milk drawer or external milk.

For current specification sheets and other information, go to www.bunn.com.**Related Products****Espresso Water Quality System**

EQHP-ESP

Product No.: 39000.0008

Replacement Cartridge

EQHP-ESPCRTG

Product No.: 39000.1008

**Cafiza™ Cleaning Tablets**

Product No.: 36000.1189 (100 count)

Product No.: 36000.1188 (12/case)

Rinza™

Milk Frother Cleaner

Product No.: 39265.0000 (each)

Product No.: 39265.0001 (6/case)

Complete Cafe™

Sanitizer

Product No.: 39265.0010 (each)

Product No.: 39265.0011 (6/case)

**Cup Heater**

Product No.: 35800.0400

**Steamer**

Product No.: 35800.0401

**Model**

Tiger XL

Tiger XL, EXT

Agency Listing

Patents Apply

8/08 A8.3

Dimensions & Specifications

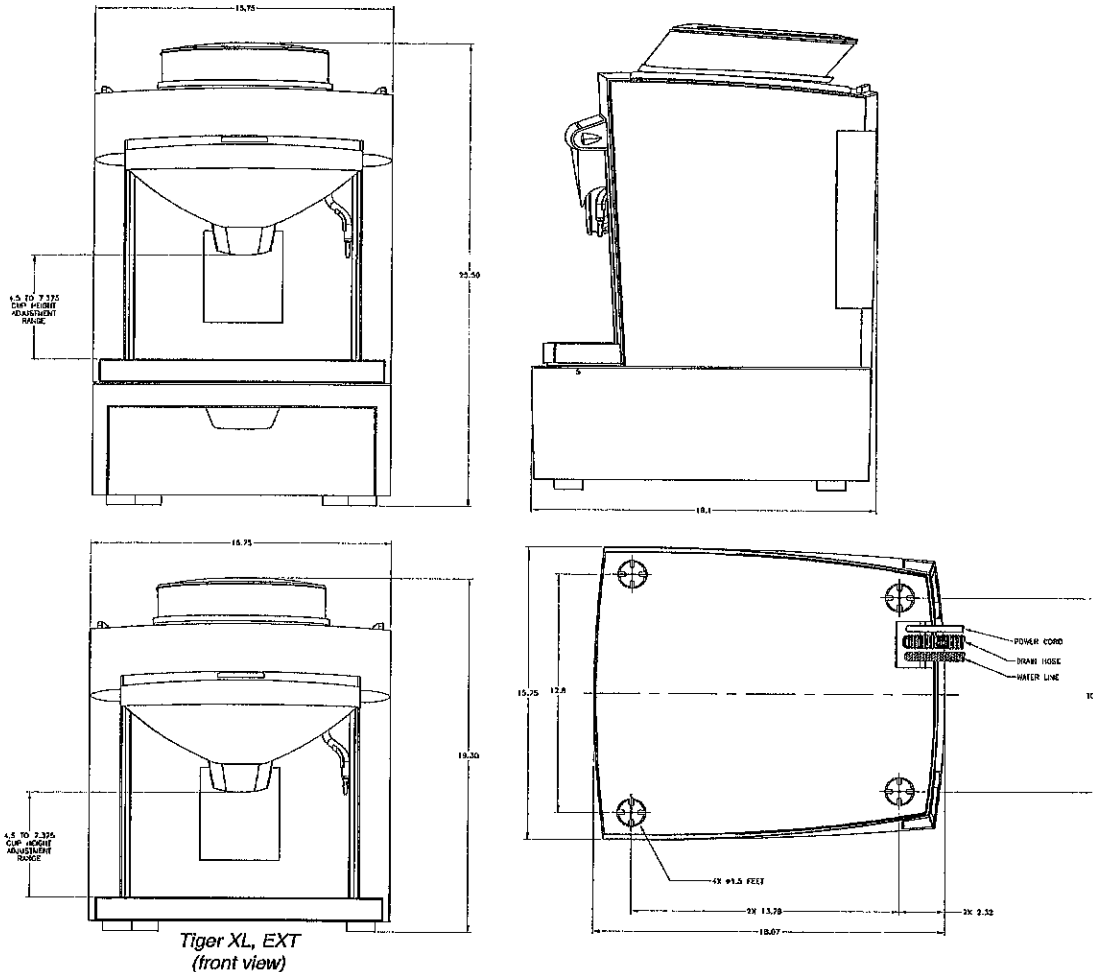
Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
Tiger XL	35800.0008	120	16	1700	1850	180 shots/hr	12.5 ft ³	103 lbs	Yes/20A Plug
	35800.0009	208	12	2000	2400	180 shots/hr	12.5 ft ³ (.35 m ³)	103 lbs (46.7 kg)	Yes/No Plug
Tiger XL, EXT	35800.0010	120	16	1700	1850	180 shots/hr	10.5 ft ³	88 lbs	Yes/20A Plug
	35800.0011	208	12	2000	2400	180 shots/hr	10.5 ft ³ (.30 m ³)	88 lbs (39.9 kg)	Yes/No Plug

Capacity per Hour: Espresso: 180
Cappuccino: 120
Cold Cappuccino: 100
Cafe Latte: 100
POD Products: 60
Hot Water: 7.9 gallons (30 litres)

Model includes: Machine, water filtration system, installation and 2-year preventative maintenance.

Electrical: Model requires 2-wire grounded service rated 120/208V, single phase, 50/60 Hz.

Plumbing: 20-100 psi (138 - 690 kPa). Machine supplied with 1/4" male flare fitting. All machines are supplied with a waste water hose and must be connected to a drain.



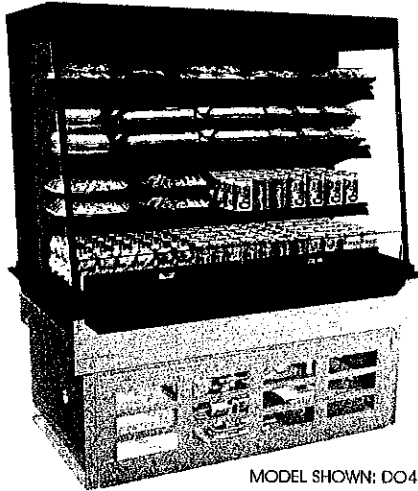
Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. All dimensions shown in inches.

8408 © Bunn-O-Matic Corporation

Impulse!**PRODUCT SPECIFICATIONS**
 ITEM NO. _____
 PROJECT: _____
 DATE: _____
Refrigerated Self-Service Drop-In Counter Case
☐ DO3637R 38 1/8"L x 28 5/8"D x 61 1/4"H
☐ DO4837R 50 1/8"L x 28 5/8"D x 61 1/4"H
STANDARD FEATURES

- Light-T-8 top light(s)
- Evaporator pan-Electric condensate pan (self-contained refig. only)
- Warranty-One year parts & labor; 1-5 year compressor warranty
- Temp-Integrated average product temperature of 41°F
- Compressor air-Compressor air rear intake, rear discharge
- Shelves-Shelving removable and adjustable on 1" centers
- Ends-Glass end



MODEL SHOWN: DO4837

	STANDARD SPECIFICATION	OPTION(s)
ELECTRICAL CONNECT	<input type="checkbox"/> 6 ft straight blade power cord (self cont.)	<input type="checkbox"/> Electrical leads (remote)
UPPER REAR	<input type="checkbox"/> Solid back panel	<input type="checkbox"/> Clear glass rear sliding doors w/lock <input type="checkbox"/> Clear glass rear sliding doors w/o lock
INTERIOR COLOR	<input type="checkbox"/> Black interior	<input type="checkbox"/> Stainless steel interior
EXTERIOR COLOR	<input type="checkbox"/> Black exterior	<input type="checkbox"/> Stainless steel exterior
COVER/CURTAIN	<input type="checkbox"/> None	<input type="checkbox"/> Solid security cover, removable, locking <input type="checkbox"/> Roll down security cover, locking (inc. ht. 6") <input type="checkbox"/> Night curtain, retractable, non-locking
REFRIGERATION	<input type="checkbox"/> Breeze™ refrigeration (rear access/ventilation)	<input type="checkbox"/> Breeze™ refrigeration (front access/ventilation) <input type="checkbox"/> Note: Remote doesn't incl Conds unit, Floor drain reqd. <input type="checkbox"/> Remote w/thermostat, solenoid & TXV <input type="checkbox"/> Remote w/TXV
SHELVING	<input type="checkbox"/> Solid shelves, non-lighted	<input type="checkbox"/> Solid shelves, lighted (T-8)


**Structural
Concepts**

REV: BE - 5/4/2010

Note: Information is subject to change at any time.

888 E. Porter Rd. Muskegon, MI 49441 Phone: 231.798.8888 Fax: 231.798.4960 www.structuralconcepts.com

ENGINEERING CHANGES PENDING

Printed: 7/2/2010 10:14:18 AM

Impulse!

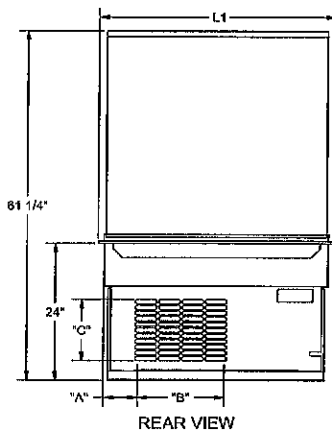
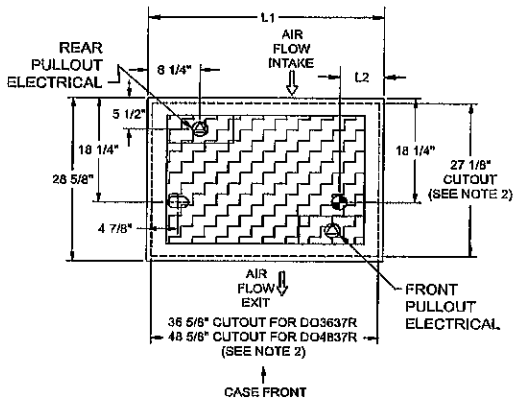
PRODUCT SPECIFICATIONS

Intended Use of Display Area: Packaged refrigerated products

Integrated Product Temperature (IPT): 41°F

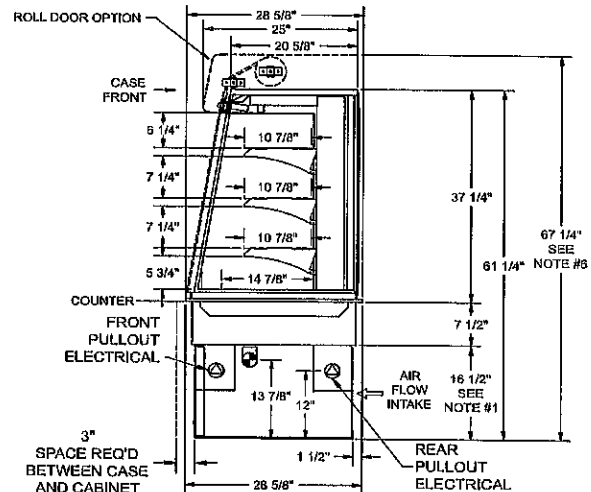
Intended Environment: Designed to operate in ambient conditions of 75°F / 55% relative humidity.

PLAN VIEW



	"A"	"B"	"C"
DO3637R	5 3/8"	14"	10 3/4"
DO4837R	6"	14"	10 3/4"

SIDE VIEW



NOTES

1. 16 1/2" TALL, FULL WIDTH OF CASE, OPENING IN BACK OF CABINET OR COUNTER IS REQUIRED TO PULL-OUT REFRIGERATION SYSTEM.
2. REPRESENTS CUTOFF SIZE IN CABINET FOR CASE TO DROP IN TO. SQUARE CORNERS ON CUTOFFS.
3. BACK OF COUNTER / CABINET MUST BE VENTED PROPERLY FOR ADEQUATE AIRFLOW TO CONDENSOR.
4. EXIST VENT IN FRONT OF CABINET IS PREFERRED. IF NOT PROVIDED, AIR VENT MUST BE SURE NOT TO MIX WITH INTAKE AIR.
5. AIR FLOW INTAKE AND EXIT DETAILS ARE REVERSED WITH FRONT PULLOUT REFRIGERATION OPTION.
6. ROLL DOWN SECURITY COVER INCREASES HEIGHT OF CASE BY 3".

NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6\"/>

Model	Self-Contained Refrigeration/Dry					Remote Refrigeration w/Leads				
	L1*	L2*	Volts++	Amps	NEMA Plug	Volts++	Amps***	BTUH	Ship Wt	Frt Cls
DO3637R	38 1/8	5	220/1/60**	12.56	NEMA 14-20 P	120/1/60	2.14	4350	720	110
DO4837R	50 1/8	5	220/1/60**	12.59	NEMA 14-20 P	120/1/60	2.17	4500	780	110

++ Operating range for 120 volt rating is 110-120 volts; operating range for 220 volt rating is 208-230 volts.

** Requires 3 wires + ground

*** Does not include electric defrost on freezer models

REGULATORY APPROVALS

- ETL Listed Certified to CAN/CSA 22.2
- ETL Listed Conforms to UL 471
- ETL Sanitation Conforms to NSF 7

Important Note:

Back side of counter must be open or vented the full length of the unit to allow proper ventilation for the refrigeration system.

Important Note:

Refrigeration & Controls access is from the back of unit.

Structural Concepts

REV: BE - 5/4/2010

ENGINEERING CHANGES PENDING

Printed: 7/2/2010 10:14:19 AM

Project _____ Consultant _____ Model Number _____ Item Number _____

CMS - Combination Hand & Utility Sink

SPECIFICATION:

CMS Model Combination Hand & Utility Sink is constructed of 14 and 18-gauge type #304 stainless steel. The unit is fully welded, ground and polished to a brushed satin finish.

Sink bowl and utility tub is one piece fully coved unit pitched to individual drains. Combination enclosure covers all plumbing connections in one seamless body with non-drip edges at tub and high backsplash at sink. Utility tub is provided with a stainless welded grate constructed from 1" bars and 1/2" rods. A removable side panel allows access to connections and plumbing.

Sink faucet is a dual control single deck type unit, mounted with a swing spout. Tub faucet is a swivel hose pot filler type with vacuum breaker. The unit is mounted on 16GA 1 5/8" legs with adjustable feet.

PRODUCT GUIDE:

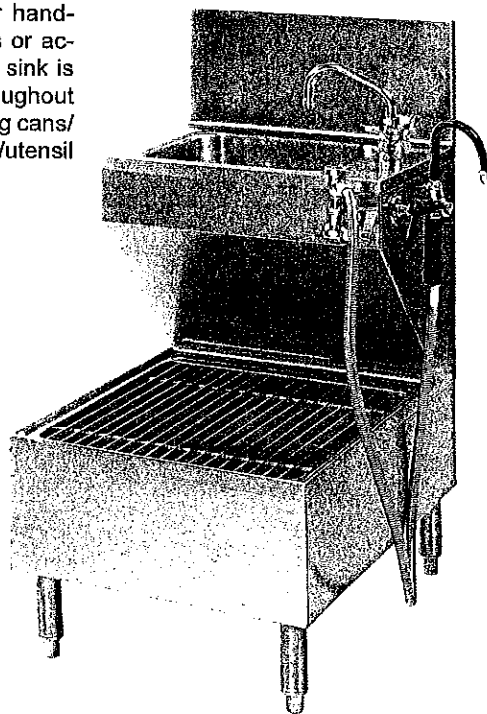
Rugged Stainless Steel unit designed for Institutional, Commercial and Industrial applications. Engineered for use in the Kitchen, Janitorial Areas or Liquid Processing Facility for frequent cleaning tasks.

The unit is a combination of IMC/Teddy's rugged wall and utility sinks. Attractively finished for installation in public areas, such as in "open design" establishments.

The upper sink is used for hand-washing and for small tools or accessories. Lower utility/pot sink is used to fill water for use throughout the facility as well as cleaning cans/containers, buckets or ware/utensil containers individually.

OPTIONS:

- ☐ Selection of Faucets
- ☐ Selection of Soap & Towel Dispensers
- ☐ Flanged Feet
- ☐ Correctional Package



*Price Page 65

Specifications subject to change without notice.



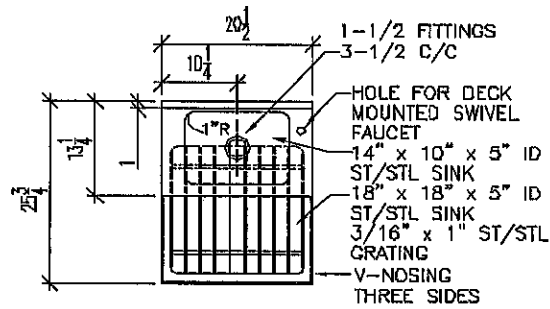
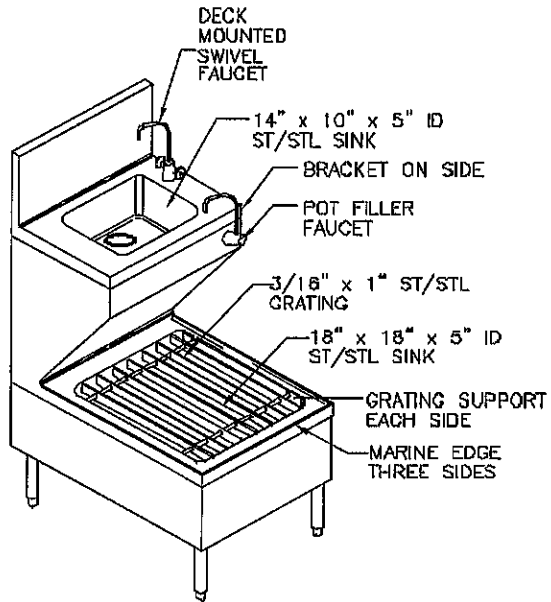
P.O. Box 206
Copiapue, NY 11726-0206

www.imcteddy.com

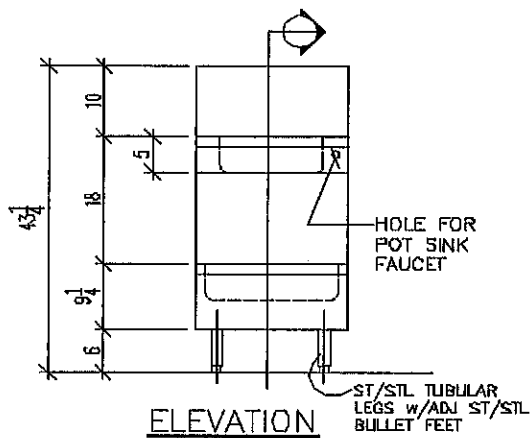
800-221-5644/631-789-8881
Fax: 631-789-3633

CMS-30 1007
CMS-SEC-30 1007

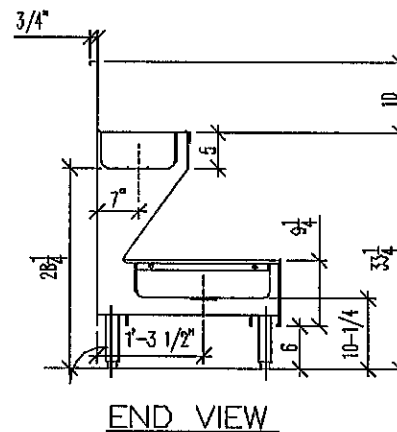
CMS - Combination Hand & Utility Sink



PLAN



ELEVATION



END VIEW

NOTE - Special sizes available on request - consult local representative or factory.

*See Price book pages 66-67 for options.

Specifications subject to change without notice.



P.O. Box 206
Copliague, NY 11726-0206

www.imcteddy.com

800-221-5644/631-789-8881
Fax: 631-789-3633

CMS-30 1007
CMS-SEC-30 1007

Project _____ Consultant _____ Model Number _____ Item Number _____

CTSD - Combination Towel & Soap Dispenser

SPECIFICATION:

CTSD Model Combination Towel & Soap Dispenser is constructed of #304 stainless steel, fully enclosed on sides and top. All welds are polished smooth. Unit to be secured to wall above backsplash of IMC hand sink with screws. A side mounted soap dispenser completes the unit.

PRODUCT GUIDE:

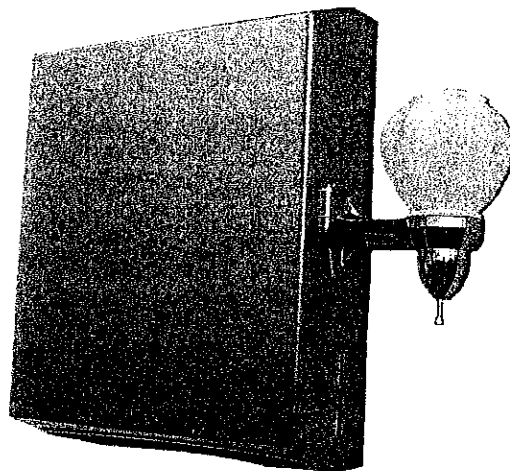
IMC CTSD Towel Combination units are specially designed to provide sanitary carefree use - to permit quick, efficient and thorough cleaning.

Towel Dispenser holds 400 C-fold or 525 Multi-fold paper towels and is filled with a bottom hinged door and tumbler lock.

The 16 ounce (0.5L) capacity Soap Dispenser is push-up type with a non-corroding valve for soaps and thin lotions. Visible indicators for low soap and towels.

OPTIONS:

☐ Bracket to mount to IMC Hand Sink



*Price Page 66

Specifications subject to change without notice.



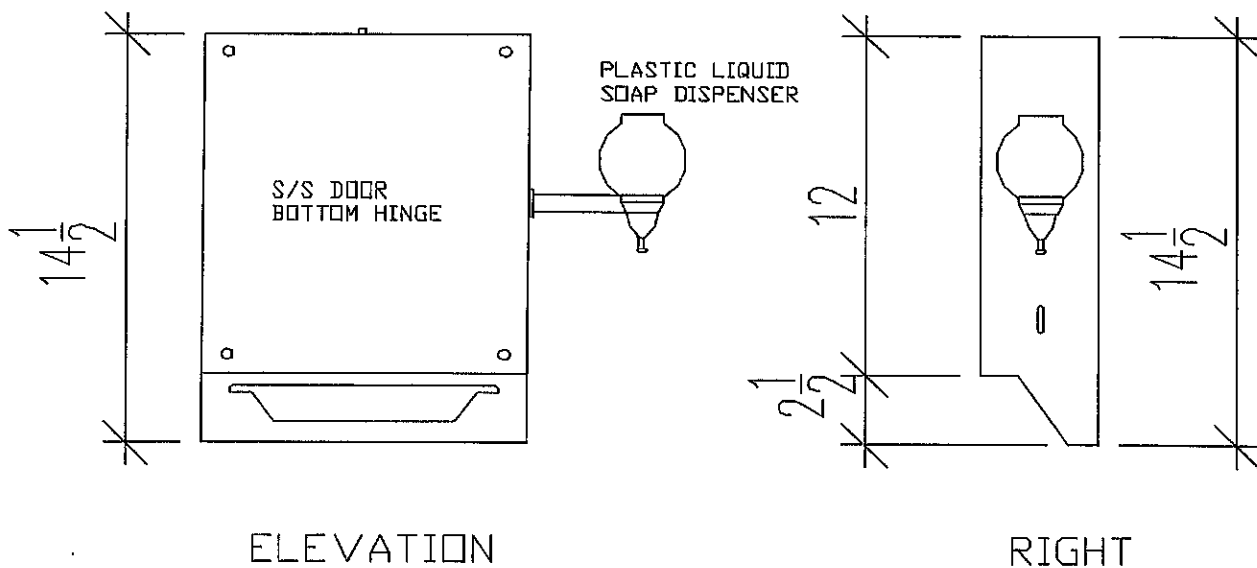
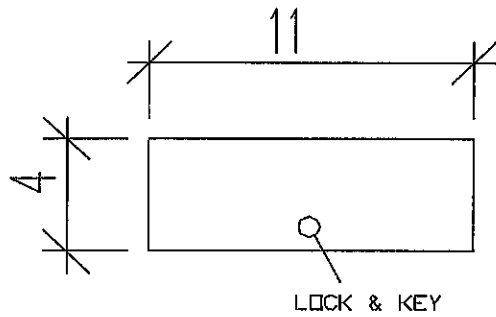
P.O. Box 206
Copiague, NY 11726-0206

800-221-5644/631-789-8881
Fax: 631-789-3633

www.imcteddy.com

CTSD-20 1007

CTSD - Combination Towel & Soap Dispenser



Specifications subject to change without notice.



IMC/TEDDY
FOOD SERVICE EQUIPMENT

P.O. Box 206
Copiague, NY 11726-0206

www.imcteddy.com

800-221-5644/631-789-8881
Fax: 631-789-3633

CTSD-20 1007

Attachment "F"

AGREEMENT WITH _____ FOR CONCESSIONAIRE SERVICES FOR SURFSIDE COMMUNITY CENTER AND POOL FACILITY

THIS CONTRACTOR AGREEMENT made and entered into this ____ day of _____ 2011 by and between the Town of Surfside, Florida, a municipal corporation of the State of Florida, (hereinafter referred as to "Town") and _____, a Florida corporation, authorized to do business in the State of Florida, (hereinafter referred to as "Contractor").

WHEREAS, the Town wishes to employ Contractor to operate concessionaire services for the Surfside Community Center and Pool Facility pursuant to the specifications outlined in RFP No.11-02; and

WHEREAS, the Contractor was selected by the Town as the most qualified Proposer in response to RFP No. 11-02; and

WHEREAS, the Contractor is qualified, willing and able to provide the desired services on the terms and conditions set forth herein.

NOW THEREFORE, in consideration of the premises and the mutual covenants herein named, the parties hereto agree as set forth below:

1. **RECITALS.** The Recitals set forth above are hereby incorporated into this Agreement and made a part of hereof for reference.

2. **SERVICES TO BE PERFORMED.** Contractor shall perform the required services in compliance with the terms and conditions specified in RFP No. 11-02, which are incorporated herein. Contractor agrees to furnish all labor and materials in a good and workmanlike and professional manner. The Services shall be performed by Contractor to the full satisfaction of the Town. Contractor agrees to immediately inform the Town via telephone and in writing of any problems that could cause damage to property and persons to the or concession stand area located at the Surfside Community Center and Pool Facility, 9301 Collins Avenue, Surfside, Florida 33154.

3. **PAYMENTS TO THE TOWN.** In consideration for the terms of this Agreement, the Contractor shall pay the Town the concessionaire fees as proposed by Contractor in response to RFP No. 11-02 from sales received by the Contractor from the sales at the Surfside Community Center and Pool Facility. Gross earnings shall not include any sales or excise taxes imposed by any governmental entity. Payment to the Town shall be sent to the Town no later than the tenth (10th) day of each month. Payments received from the tenth (10th) of each month to the twenty fifth (25th) of each month shall be considered delinquent and shall be assessed a ten percent (10%) penalty. Payments received after the twenty fifth (25th) of each month shall be assessed an additional ten percent (10%) penalty. Failure by the

Contractor to tender payment to the Town within thirty (30) days of any payment due date shall be sufficient cause for the Town to terminate this Agreement.

4. **TERM.** This Agreement shall be for a term of _____, beginning _____, and ending _____, unless terminated sooner pursuant to paragraph 12 of this Agreement. Services shall commence upon execution by both parties of this Agreement (the "Commencement Date"). Any change in fee, terms or conditions shall be accomplished by written amendment to this Agreement and approval by the Town.

5. **NO SUBLEASE.** Contractor understands it is granted permission to use the premises for the operation of a concession stand under the terms of this agreement. It shall have no right to sublease or otherwise convey any interest of any sort granted by this agreement to any person or persons whatsoever without prior written consent and approval by the Town. This agreement shall not be construed to grant Contractor any right or property interest in the premises except to the extent of the obligations under this agreement.

6. **RECORDS AND ACCOUNTS.** Contractor shall keep true and accurate books and records showing all of its business transactions in separate records of account for the concession operation, in a manner acceptable to the Town. The Town shall have the right, through its representatives, and at all reasonable times, to inspect such books and records, including State of Florida sales tax records. The Town may require Contractor, at his expense, to have his records and accounts audited by an auditor acceptable to the Town and shall present said audit to the Town Manager or his designee within thirty (30) days after the completion of the audit. If Contractor fails to provide the required audit, the Town shall contract to have an audit performed at the Contractor's expense.

7. **CONDITION OF PREMISES.** The taking of possession of the subject premises by Contractor shall, in itself, constitute acknowledgment that the premises are in good and tenable condition. Contractor agrees to accept said premises as constructed but may proposed minor modifications to ensure efficient operations. Contractor shall not construct or modify said premises without the prior written approval by the Town Manager or his designee. Any plans for such construction, if applicable, shall be submitted to the Town for approval. Such construction or modification shall be without cost to the Town.

8. **SIGNS.** All signs, names or placards shall be approved by the Town Manager or his designee prior to installation. All signs must meet all requirements and specifications as set forth by the Town.

9. **DAMAGE TO/DESTRUCTION OF PREMISES:** Should the subject premises or the building and other improvements in which the subject premises are situated be totally or partially damaged or destroyed, the Town shall promptly repair the same, except that the Town shall have the option to terminate this Agreement if (a) the subject premises or the building improvements in which the premises are situated cannot reasonably be expected to be restored under existing law to substantially the same condition as existed prior to such damage or destruction within ninety (90) days from the date that the insurance proceeds become available to the Town; or (b) if the costs of such restoration would exceed one-half (1/2) of the full insured value of the building and other improvements in which the subject premises are situated; or (c) if the damage or

destruction results from a casualty not customarily insured against by a policy of standard fire and extended coverage insurance having vandalism and malicious mischief endorsements. Any notice of termination given here shall be given to Contractor within fifteen (15) days after Town determines the period of time required for and the estimated cost of such repair or restoration.

10. OBLIGATIONS OF CONTRACTOR

10.01 MINIMUM AMOUNT OF SERVICE BY CONTRACTOR:

- A.** Contractor agrees to devote the hours necessary to perform the services set forth in this Agreement in an efficient and effective manner. Contractor may represent, perform services for and be employed by additional individuals or entities, at Contractor's sole discretion, as long as the performance of these extra-contractual services does not interfere with or presents a conflict with Town's business.
- B.** Contractor understands that for certain special events only and within the Town Manager's discretion, the Town may, award a Contract to other caterers on a case by case basis.

10.02 HOURS OF OPERATION: Contractor agrees to perform the services as set forth in this Agreement within the hours of operation established by the Town Manager or his designee.

10.03 PERMITS: Contractor is required to provide Town, prior to commencement of operation of the concessions, a copy of all licenses and/or certificates necessary to operate its business in the Town.

10.04 TAXES: Contractor agrees to pay all lawful taxes, assessments or charges which may be levied by any government entity.

10.05 EQUIPMENT: Contractor, at their own expense, shall completely equip the concession and keep all rental equipment in good repair and in safe operating condition to the satisfaction of the Town throughout the term of this Agreement. Daily inspections of the contractor's equipment must be maintained and available for review upon request of the Town Manager or his designee. Request to use the Surfside Community Center and Pool Facility after hours must be made in writing to the Town Manager or his designee.

10.06 QUALITY OF SERVICE/CONTROLLED RATES AND CHARGES: The Town has the right to inspect and schedule the prices and rates of goods sold, entrance fees, and equipment rental prices upon the subject premises. The Town reserves the right to prohibit the sale of any item which it deems objectionable or beyond the scope of merchandise deemed necessary for proper service to the public. Contractor shall post rates and prices of all

items in such places as designated by the Town. The Contractor is prohibited from selling alcohol on the premises.

10.07 TOOLS AND INSTRUMENTALITIES: Contractor shall provide all tools and instrumentalities to perform the services under this Agreement.

10.08 INDEPENDENT CONTRACTOR RELATIONSHIP. The Contractor, including its employees, is an independent Contractor and shall be treated as such for all purposes. Nothing contained in this agreement or any action of the parties shall be construed to constitute or to render the Contractor an employee, partner, agent, shareholder, officer or in any other capacity other than as an independent Contractor other than those obligations which have been or shall have been undertaken by the Town. Contractor shall be responsible for any and all of its own expenses in performing its duties as contemplated under this agreement. The Town shall not be responsible for any expense incurred by the Contractor. The Town shall have no duty to withhold any Federal income taxes or pay Social Security services and that such obligations shall be that of the Contractor other than those set forth in this agreement. Contractor shall furnish its own transportation, office and other supplies as it determines necessary in carrying out its duties under this agreement.

10.09 INDEMNIFICATION. Contractor agrees to indemnify, defend and hold harmless, the Town, its officers, agents, and employees from, and against any and all claims, actions, liabilities, losses and expenses including, but not limited to, attorney's fees for personal, economic or bodily injury, wrongful death, loss of or damage to property, at law or in equity, which may arise or may be alleged to have risen from the negligent acts, errors, omissions or other wrongful conduct of the Contractor, agents or other personnel entity acting under Contractor's control in connection with the Contractor's performance of services under this Agreement and to that extent the Contractor shall pay such claims and losses and shall pay all such costs and judgments which may issue from any lawsuit arising from such claims and losses including wrongful termination or allegations of discrimination or harassment, and shall pay all costs and attorneys' fees expended by the Town in defense of such claims and losses including appeals. That the aforesaid hold-harmless agreement by Contractor shall apply to all damages and claims for damages of every kind suffered, or alleged to have been suffered, by reason of any of the aforesaid operations of Contractor or any agent or employee of Contractor regardless of whether or not such insurance policies shall have been determined to be applicable to any of such damages or claims for damages.

10.10 INSURANCE. Contractor shall, at its sole cost and expense, during the period of any work being performed under this Agreement, procure and maintain the following minimum insurance coverage to protect the Town and

Contractor against all loss, claims, damage and liabilities caused by Contractor, its agents, sub- Contractors or employees, as indicated below:

- Comprehensive General Liability (“CGL”) insurance, with minimum limits of One Million Dollars (\$1,000,000) per occurrence, combined single limit for Bodily Injury Liability and Property Damage Liability, and Two Million Dollars (\$2,000,000) aggregate.
- Worker’s Compensation, as required by law, but with no less than \$1,000,000 for Employer’s Liability.
- Business Automobile Liability which shall include coverage for all owned, non-owned and hired vehicles for minimum limits of not less than One Million Dollars (\$1,000,000) per occurrence, One Million Dollars (\$1,000,000) per accident for bodily injury and Five Hundred Thousand Dollars (\$500,000) per accident for property damage.
- Professional Liability/Error’s and Omission’s insurance covering any damages caused by an error, omission or any negligent acts of Contractor, its sub-contractors, agents, officers, or employees under this Agreement with minimum limits of not less than One Million Dollars (\$1,000,000) per occurrence.

Insurance required of the Contractor shall be primary to, and not contribute with, any insurance or self-insurance maintained by the Town.

Such insurance shall not diminish Contractor’s indemnification and obligations hereunder. The insurance policy(ies) shall be issued by companies authorized to do business under the laws of the State of Florida and acceptable to the Town with a minimum A.M. Best rating of A-Excellent. **Before any work under this Agreement is performed, and at any time upon request, Contractor shall furnish to the Town certificates of insurance evidencing the minimum required coverage and shall be appropriately endorsed for contractual liability, with the Town named as additional insured.** All policies shall contain a waiver of subrogation endorsement. All policies and certificates shall be in forms and issued by insurance companies acceptable to the **Town’s Clerk**. All insurance policies and certificates of insurance shall provide that the policies may not be canceled or altered without thirty (30) days prior written notice to the Town. The Town reserves the right from time to time to change the insurance coverage and limits of liability required to be maintained by Contractor hereunder.

Contractor shall also require and ensure that each of its subcontractors providing services hereunder (if any) procures and maintains, until the completion of the services, insurance of the types and to the limits specified herein.

ANY EXCEPTIONS TO THE INSURANCE REQUIREMENTS IN THIS SECTION MUST BE APPROVED IN WRITING BY THE TOWN.

10.11 CONTRACTOR'S MAINTENANCE: Except as otherwise provided in this Agreement, Contractor, at its own cost and expense agrees:

- a. To maintain throughout the agreement term in good sanitary order, condition, and repair, all portions of the leased premises, including, without limitation, any personal property of the Contractor situated in or upon the subject premises.
- b. To notify the Town promptly of any damage to the subject premises resulting from or attributed to the acts or omissions of the Contractor, its invitees or its authorized representatives, and thereafter promptly to repair all such damage. Any damage resulting from the negligent acts or omissions of the Contractor or its employees shall be repaired at Contractor's sole cost and expense.

11. OBLIGATIONS OF TOWN

11.01 UTILITIES: The Town shall pay the reasonable costs for the actual utilities, including water, gas, heat, light and power supplied to the subject premises. The suspension or interruption in utility service to the leased premises for reasons beyond the ability or control of the Town shall not constitute a default by Town or entitle Contractor to any reduction or abatement of the monthly payment due to the Town.

12. TERMINATION.

- a. Termination for Default. If, through any cause within the reasonable control the Contractor shall fail to fulfill in a timely manner or otherwise violate any of the covenants, agreements or stipulations material to this agreement, the Town shall have the right to terminate the services then remaining to be performed. Prior to the exercise of its option to terminate for cause, the Town shall notify the Contractor of its violation of the particular terms of the agreement and grant Contractor ten (10) days to cure such default. If the default remains uncured after ten (10) days the Town may terminate this agreement.
 - i. In the event of termination, all finished and unfinished documents, data and other work product prepared by Contractor (and sub-Contractor[s]) shall be delivered to the Town and the Contractor shall compensate the Town in accordance with Section 3 of this Agreement.
 - ii. Notwithstanding the foregoing, the Contractor shall not be relieved of liability to the Town for damages sustained by it by virtue of a breach of the agreement by Contractor.
 - iii. After receipt of a Termination Notice and except as otherwise directed by the Town, the Contractor shall:

1. Stop work on the date and to the extent specified;
 2. Terminate and settle all orders and subcontracts relating to the performance of the terminated work;
 3. Transfer all work in process, completed work and other materials related to the terminated work to the Town; and
 4. Continue and complete all parts of that work that have not been terminated.
- b. Termination for Convenience of Town. The Town may, for its convenience and without cause terminate the services then remaining to be performed provided that the Contractor is given ten (10) days notice. In such an event, the provisions of subparagraph (a)i.-iii. above shall be applicable.
- c. Termination for Insolvency. The Town also reserves the right to terminate the remaining services to be performed in the event the Contractor is placed either in voluntary or involuntary bankruptcy or makes any assignment for the benefit of creditors.

13. OWNERSHIP OF DOCUMENTS AND EQUIPMENT. All documents prepared by the Contractor pursuant to this agreement and related services to this agreement are intended and represented for the ownership of the Town only. Any other use by Contractor or other parties shall be approved in writing by the Town. Contractor shall deliver to the Town for approval and acceptance, and before being eligible for final payment or any amounts due, all documents and materials prepared by, and for, the Town under this Agreement.

All oral and written information not in the public domain or not previously known, and all information and data obtained, developed or supplied by the Town, or at its expense, will be kept confidential by the Contractor and will not be disclosed to any other party, directly or indirectly, without the Town's prior written consent, unless required by a lawful order. All drawings, maps, sketches, programs, data base, reports and other data developed or purchased under this Agreement for, or at the Town's expense, shall be and remain the Town's property and may be reproduced and reused at the discretion of the Town.

The Town and Contractor shall comply with the provisions of Chapter 119, Florida Statutes (Public Records Law). All covenants, agreements, representations and warranties made herein, or otherwise made in writing by any party pursuant hereto, including, but not limited to, any representations made herein relating to disclosure or ownership of documents, shall survive the execution and delivery of this Agreement and the consummation of the transactions contemplated hereby.

14. ASSIGNMENTS, TRANSFERS, SUBCONTRACTING. The Contractor shall not subcontract, assign or transfer any work under this agreement without the prior written consent of the Town. Should the Contractor subcontract any services under this agreement, it shall be done with continued liability for the Contractor. The Contractor shall remain responsible for services, responsibilities and liabilities of any person or entity acting under Contractor.

15. AUTHORITY TO PRACTICE. Contractor hereby represents and warrants that it has and will continue to maintain all licenses and approvals required to conduct its business and that it will at all times conduct its business activities in a reputable manner. Proof of such licenses and approvals shall be submitted to the Town prior to commencement of work under this Agreement.

16. COORDINATION OF SERVICES. The Town's representative/liaison during the performance of this Agreement shall be **Roger M. Carlton, Town Manager** whose phone number is (305)861-4863. Contractor shall not respond to requests for services under this Agreement unless the request is received directly from, **Roger M. Carlton, Town Manager or his designated personnel.**

17. TIME FOR PERFORMANCE: Except as otherwise expressly provided for in this agreement, should the performance of any required by this agreement to be performed by either party be prevented or delayed by reason by any act of God, strike, lockout, labor trouble, inability to secure materials, or any other cause except financial inability not the fault of the party required to perform the act, the time for performance of the act will be extended for a period of time equivalent to the period of delay will be excused; provided, however, that nothing contained in this section shall exclude the prompt payment by either party as required by this agreement or the performance of any act rendered difficult or impossible solely because of the financial condition of the party required to perform the act.

18. ARBITRATION. It is the intention of the parties that whenever possible, if a dispute or controversy arises hereunder then such dispute or controversy shall be settled by arbitration in accordance with the procedures, rules and regulations of the American Arbitration Association. The decision rendered by the Arbitrator shall be final and binding upon the parties and judgment upon the award rendered by the arbitrator may be entered in any court having jurisdiction. Arbitration shall be held in Miami-Dade County, Florida. The non-prevailing party shall pay all costs of arbitration and attorneys' fees incurred by the parties or, if neither party prevails on the whole, each party shall be responsible for a portion of the costs of arbitration and their respective attorneys' fees as may be determined by the court on confirmation.

19. CONFIDENTIAL INFORMATION. The Contractor shall not, either during the term of this Agreement or any time for a period of Ten (10) years subsequent to that date upon which the Contractor shall leave the employment of the Town for any reason whatsoever, disclose to any person or entity, other than in the discharge of the duties of the Contractor under this Agreement, any information which the Town designates in writing as "confidential." As a violation by the Contractor of the provisions of this Section could cause

irreparable injury to the Town and there is no adequate remedy at law for such violation, the Town shall have the right, in addition to any other remedies available to it at law or in equity, to enjoin the Contractor in a court of equity for violating such provisions.

20. NOTICES. All notices and communications hereunder shall be in writing and shall be deemed given when sent postage prepaid by registered or certified mail, return receipt requested and, if intended for Town to **Town Manager, Roger M. Carlton**, with a copy to **Lynn M. Dannheisser, Town Attorney**, Town of Surfside, Florida, 33154, and, if intended for Contractor, shall be addressed to: _____.

21. GOVERNING LAW. The validity of this Agreement and the interpretation and performance of all of its terms shall be construed and enforced in accordance with the laws of the State of Florida, without regard to principles of conflict of laws thereof. The location of any action or proceeding commenced under or pursuant to this Agreement shall be in Miami-Dade County, in the State of Florida.

22. AUDIT. The Contractor shall make available to the Town or its representative all required financial records associated with the Agreement for a period of three (3) years.

23. NON-DISCRIMINATION. The Contractor agrees to comply with all local and state civil rights ordinances and with Title VI of the Civil Rights Act of 1964 as amended, Title VIII of the Civil Rights Act of 1968 as amended, Title I of the Housing and Community Development Act of 1974 as amended, Section 504 of the Rehabilitation Act of 1973, the Americans with Disabilities Act of 1990, the Age Discrimination Act of 1975, Executive Order 11063, and with Executive Order 11248 as amended by Executive Orders 11375 and 12086. The Contractor will not discriminate against any employee or applicant for employment because of race, color, creed, religion, ancestry, national origin, sex, disability or other handicap, age, marital/family status, or status with regard to public assistance. The Contractor will take affirmative action to insure that all employment practices are free from such discrimination. Such employment practices include but are not limited to the following: hiring, upgrading, demotion, transfer, recruitment or recruitment advertising, layoff, termination, rates of pay or other forms of compensation, and selection for training, including apprenticeship. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the Town setting forth the provisions of this non-discrimination clause. The Contractor agrees to comply with any Federal regulations issued pursuant to compliance with Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 708), which prohibits discrimination against the handicapped in any Federally assisted program.

24. CONFLICT OF INTEREST. The Contractor agrees to adhere to and be governed by the Miami-Dade County Conflict of Interest Ordinance Section 2-11.1, as amended; and by Town of Surfside Ordinance No.07-1474, which are incorporated by reference herein as if fully set forth herein, in connection with the Agreement conditions hereunder. Contractor covenants that it presently has no interest and shall not acquire any interest, direct or indirectly that should conflict in any manner or degree with the performance of the services.

25. ENTIRE AGREEMENT. This Agreement shall constitute the entire agreement between the parties with respect to the subject matter hereof, and it shall supersede all previous and contemporaneous oral and written negotiations, commitments, agreements and understanding relating hereto. This Agreement may be executed in multiple identical counterparts, each of which shall be deemed an original for all purposes. The terms and conditions of this Agreement shall prevail over any contrary or inconsistent terms in any other documents, including any attachments hereto.

26. AMENDMENT. Any modification of this Agreement shall be effective only if in writing and signed by the parties to this Agreement. No waiver of any provision of this Agreement shall be valid or enforceable unless such waiver is in writing and signed by the party granting such waiver.

27. MISCELLANEOUS.

a. Contractor and its employees shall promptly observe and comply with applicable provisions of all published federal, state and local laws, rules and regulations which govern or apply to the services rendered by Contractor hereunder, or to the wages paid by Contractor to its employees.

b. Contractor shall obtain and keep in force during the term of this Agreement all necessary licenses, registrations, certificates, permits and other authorizations, as well as insurance coverage, as required by law in order for Contractor to render the Service required hereunder.

c. Except as expressly provided for in this Agreement, Contractor is not authorized to act as the Town's Agent hereunder and shall have no authority, expressed or implied, to act for or bind the Town hereunder, either in Contractor's relations with sub-Contractors, or in any other manner whatsoever.

IN WITNESS WHEREOF, the parties hereto have executed this Agreement in triplicate on the day and year first written above.

WITNESSES:

COMPANY

Signature

Print Name

BY: _____
Name & Title

WITNESSES:

Signature

Print Name

TOWN OF SURFSIDE, FLORIDA

BY: _____
Daniel Dietch, Mayor

ATTEST:

Debra E. Eastman, MMC
Town Clerk

**APPROVED AS TO FORM AND
LEGAL SUFFICIENCY FOR THE TOWN OF SURFSIDE ONLY:**

Lynn M. Dannheisser, Town Attorney